ALTO SHAAM®

Rotisserie
Electric

AR-7E

- Installation
- Operation
- Service

INCLUDES AR-7VH ROTISSERIE VENTLESS HOOD OPERATION & SERVICE

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WEBSITE:
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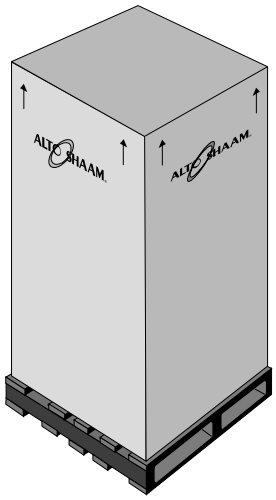
#852 • 06/05

UNPACKING AND SETUP

The Alto-Shaam rotisserie has been thoroughly tested, checked for calibration, and inspected to ensure only the highest quality oven is provided. When the rotisserie is received, check for any possible shipping damage and report it at once to the delivering carrier. SEE THE ***TRANSPORTATION DAMAGE & CLAIMS*** SECTION AT THE END OF THIS MANUAL.



The rotisserie, complete with unattached items and accessories, may be delivered in one or more packages. Save all the information and instructions packed inside the oven. Complete and return the warranty card to the factory as soon as possible to insure prompt service in the event of a warranty parts and labor claim.

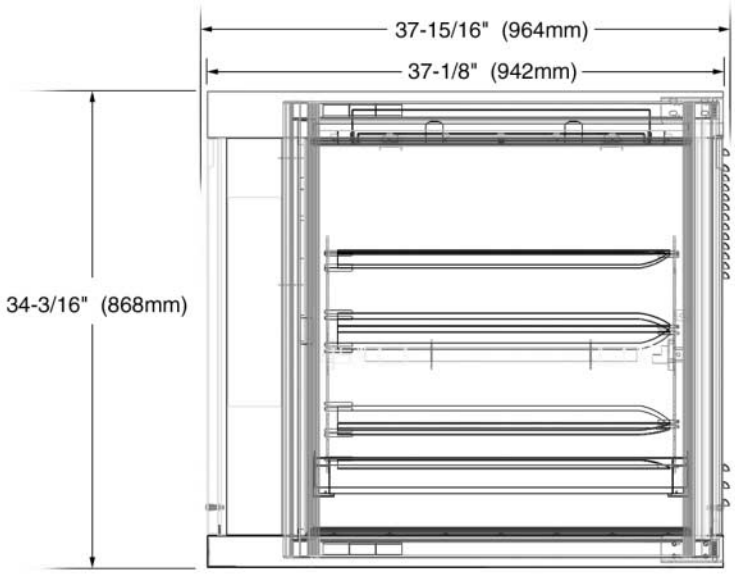
NOTE: Any claims for warranty must include the full model number and serial number of the rotisserie.

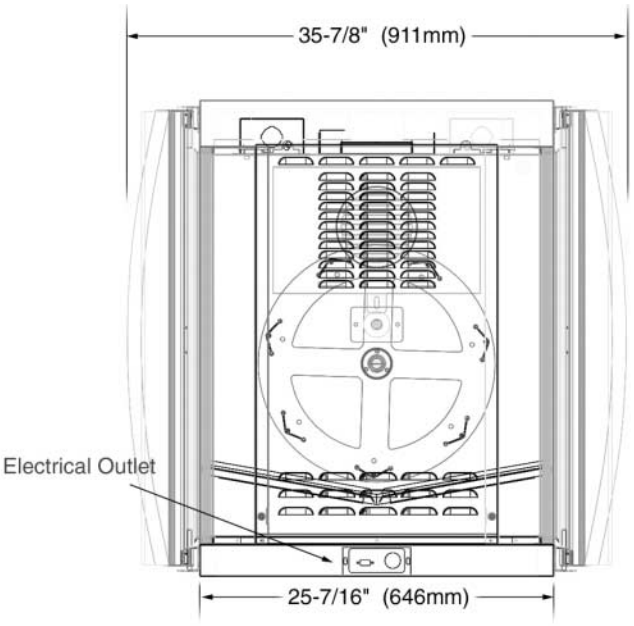
NET WEIGHT: 472 lb (214 kg)
HOOD INSTALLATION IS REQUIRED

For both safety and convenience, the rotisserie must be installed in a location to provide easy access to the controls and should be positioned at a safe and convenient height to provide easy loading and unloading of hot products. A 6-inch (152mm) minimum clearance must be allowed at the back and both sides of the rotisserie. The rotisserie should also be positioned to allow adequate clearance for food handling and packaging personnel.

The rotisserie must be installed on a non-combustible surface and must be level from front to back and side to side for proper operation. In order to maintain standards established by the National Sanitation Foundation, all counter-mounted equipment must be sealed to the counter with an NSF listed sealant. If equipment legs or casters have been ordered, these items must be installed on the oven before use. The oven should not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures or any other severely adverse conditions.

A rotisserie can be stacked with another rotisserie oven or stacked on top of a matching holding cabinet. Complete stacking instructions are located in this manual.





LISTED
COOKING APPLIANCE
584M

ANSI/NSF4

A 6-inch (152mm) minimum clearance must be allowed at the back and both sides of the rotisserie.

ELECTRICAL INSTALLATION

An identification tag is permanently mounted on the cabinet exterior. Verify the model number and the electrical ratings against the original order. Make a note of the serial number for your records.

MODEL
SER. NO. KW
VOLTS ~ 1 PH Hz
ALTO-SHAAM® INC., MENOMONEE FALLS, WI
MADE IN USA

MODEL
SER. NO. KW
VOLTS ~ 3 PH Hz
ALTO-SHAAM® INC., MENOMONEE FALLS, WI
MADE IN USA

VOLTAGE — 50/60 Hz	AMPS	WATTS
208 VAC, 1 ph	40.0	8300
240 VAC, 1 ph	38.0	8800
208 VAC, 3 ph	33.0/ph	8300
240 VAC, 3 ph	32.0/ph	8800
380/415 VAC, 3 ph	22.0/ph	8800 max

If necessary, a proper receptacle or outlet configuration must be installed by a licensed electrician in accordance with applicable, local electrical codes. A matching plug configuration must be installed on the rotisserie power cord and the rotisserie must be grounded in accordance with the National Electrical Code or applicable local codes. The oven must be positioned to allow easy access to the power supply cord in the event of an emergency.

CAUTION

ENSURE THE AVAILABLE POWER SOURCE MATCHES THE VOLTAGE STAMPED ON THE NAMEPLATE OF THE ROTISSERIE.

CAUTION

"WARNING" RISK OF FIRE!

Use a UL Listed grounding type plug rated 250 Volts, 50 Amperes, 1 Phase, 3 wire for single phase units and 250 V, 30 A, 3 Phase, 4 wire for three phase units. Plug to be selected and installed only by qualified service personnel. Individual conductors are marked L_1, L_2, L_3 when applicable, N when applicable, and G.

THE ROTISSERIE CAN BE HARD WIRED. PERMANENT WIRING FOR ALL OVENS MUST BE INSTALLED BY A LICENSED ELECTRICIAN IN ACCORDANCE WITH APPLICABLE, LOCAL ELECTRICAL CODES.

230V ROTISSERIES FOR HARD WIRING MUST BE EQUIPPED WITH AN EXTERNAL MAIN SWITCH WHICH DISCONNECTS ALL POLES WITH A CONTACT SEPARATION OF AT LEAST 3mm FOR ALL POLES.

After wiring and power connection has been completed, turn the main power switch to the "ON" position. **The main power switch can be left "ON" for daily use, but should be turned "OFF" when cleaning or performing maintenance or repairs to the rotisserie**.

STACKING COMBINATIONS AND INSTALLATION REQUIREMENTS

AR-7VH VENTLESS HOOD *OVER* AR-7E ROTISSERIE
requires 4" (102mm) legs for counter top applications.

Free standing floor installations require 6" (152mm) leg assembly 5001414 or 5" (127mm) casters 4007.

HxWxD = 54-1/2" x 37-15/16" x 34-7/8" (1430mm x 964mm x 885mm)

AR-7E ROTISSERIE *OVER* AR-7E ROTISSERIE
requires 6" (152mm) leg assembly 5001414 or 5" (127mm) casters 4007 and stacking assembly 5001479 for applications within the United States.

Applications outside the U.S. require 6" (152mm) legs with flanged feet 5001761 bolted to the floor.

HxWxD = 77-3/16" x 37-15/16" x 33" (1961mm x 964mm x 838mm)

AR-7H COMPANION HOLDING CABINET *OVER* AR-7E ROTISSERIE
requires 6" (152mm) leg assembly 5001414 or 5" (127mm) casters 4007 and stacking assembly 5001480 for applications within the United States.

Applications outside the U.S. require 6" (152mm) legs with flanged feet 5001761 bolted to the floor. (ROTISSERIE OVEN MUST BE BOLTED TO A NON-COMBUSTIBLE SURFACE).

HxWxD = 77-3/16" x 37-15/16" x 35-7/8" (1961mm x 964mm x 911mm)

AR-7E ROTISSERIE *OVER* AR-7H COMPANION HOLDING CABINET
requires 6" (152mm) leg assembly 5001414 or 5" (127mm) casters 4007 for applications within the United States.

Applications outside the U.S. require 6" (152mm) legs with flanged feet 5001761 bolted to the floor.

HxWxD = 74-3/4" x 37-15/16" x 33" (1898mm x 964mm x 838mm)

AR-7VH VENTLESS HOOD *OVER* AR-7E ROTISSERIE *OVER* AR-7H COMPANION HOLDING CABINET
requires 6" (152mm) legs with flanged feet 5001761 bolted to the floor.

HxWxD = 91-1/4" x 37-15/16" x 34-7/8" (2298mm x 964mm x 885mm)

TO AVOID TIPPING
OUTSIDE THE U.S.A., ALL STACKED COMBINATIONS OF ROTISSERIES AND WARMERS MUST INCLUDE FLANGED FEET AND MUST BE BOLTED TO THE FLOOR.

OPTIONS AND ACCESSORIES

Casters, 5" (127mm) 4007

Custom Panel Colors . . . . . FACTORY QUOTE

DOOR OPTIONS:
- ➥ Double Pane Curved Glass with Handle . . . 5001202
- ➥ Double Pane Curved Glass without Handle . 5001075

Door Handle (ON NON-CONTROL SIDE) 5001087

Drip Pan with drain 5001094

Legs, 6" (152mm) Assembly 5001414

Legs, 6" (152mm) Assembly, flanged feet 5001761

Multi-Purpose Wire Basket (.50 diameter pin) . . BS-26019

SPITS:
- ➥ Angled Spit, Stainless Steel SI-25934
- ➥ Piercing Spit, Stainless Steel SI-25729

STACKING ASSEMBLY:
- ➥ AR-7E over AR-7E 5001479
- ➥ AR-7E over AR-7H . . . . . NONE REQUIRED
- ➥ AR-7H over AR-7E 5001480

STANDS:
- ➥ AR-7E over 6•10iN/ML, 36-13/16" (935mm) . 5001361
- ➥ AR-7E w/ Shelf, 36" (914mm) 5002057
- ➥ AR-7E over 750-S, 36" (914mm) 5002058

Teflon® Coated Accessories - COMMERCIAL GRADE
- ➥ Items purchased separately 5001302

Ventless Hood, FACTORY INSTALLATION ONLY AR-7VH

STACKING INSTRUCTIONS

A rotisserie can be stacked with another rotisserie or can be stacked on top of a matching holding cabinet.

NOTE: The AR-7VH Ventless Hood cannot be installed when a rotisserie is positioned at the bottom of the stacking combination.

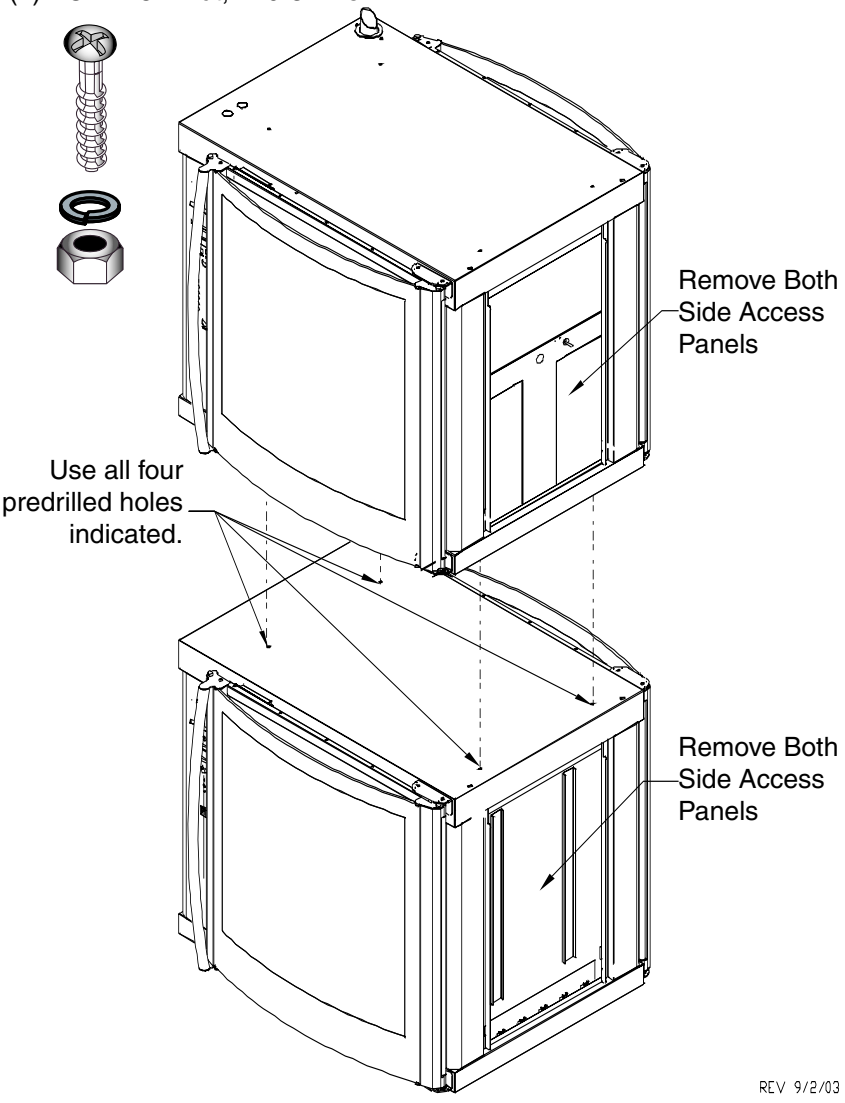
Only screws, lock washers, and hex nut are required to fasten units together when stacking a rotisserie on top of a matching holding cabinet. Additional stacking hardware is required for all other combinations (SEE PREVIOUS PAGE).

All fastening holes have been prepunched. If the rotisserie oven is positioned at the bottom of a stacked configuration, make certain the oven is on a non-combustible surface. The stacking combination also requires the minimum clearance of 6-inches (152mm) at the back and both sides.

1. Remove the two side access panels of both units.
2. Carefully lift and place the top unit in position aligning the prepunched holes.
3. Insert the pan head slot screw into each of the four holes.
4. Thread the lock washer and hex nut on the screw protruding into the bottom unit.
5. Securely tighten all four screws with a screwdriver.
6. Replace the side panels on both units.

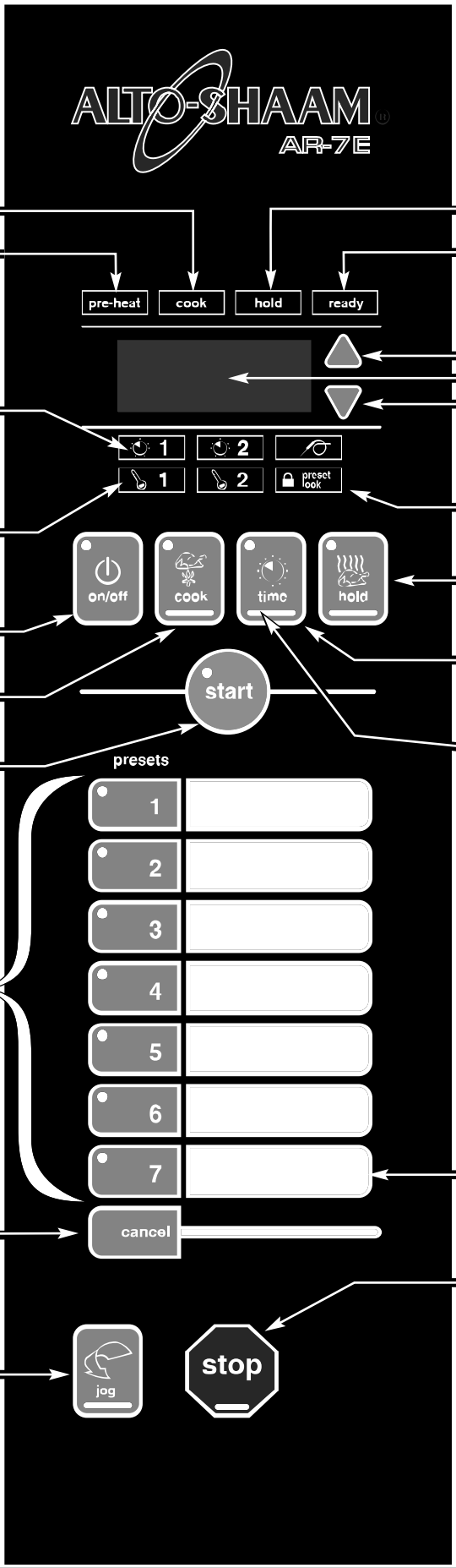
CAUTION
MAKE CERTAIN TO FASTEN EACH OF THE FOUR HOLES.

FASTENERS REQUIRED
(4) SC-2071 Screw, 10-32 x 3/4 Cross Pan Head
(4) WS-23671 Washer, #10 Lock
(4) NU-2215 Nut, #10-32 Hex



CAUTION
TO AVOID TIPPING
OUTSIDE THE U.S.A., ALL STACKED COMBINATIONS OF ROTISSERIES AND WARMERS MUST INCLUDE FLANGED FEET AND MUST BE BOLTED TO THE FLOOR.

CONTROL IDENTIFICATION



Cook Cycle Indicator Bar

Preheat Indicator Bar

Holding Indicator Bar

Product Ready Indicator Bar

UP Arrow Key

LED Display

DOWN Arrow Key

Cook Time Indicator Bar 1 and
Cook Time Indicator Bar 2
➥ FOR 2-STEP COOKING TIME

Cook Temperature Indicator Bar 1
Cook Temperature Indicator Bar 2
➥ FOR 2-STEP COOKING

Preset Key Lock Indicator Bar

Hold Key

ON/OFF Power Key

Time Key

Cook Key

Start Key

Indicator Light

Underscore Light

Preset Menu
Program Keys
OPTION

Program Menu
Identification Card Slot

Preset Program Cancellation Key

Stop Key

Jog Key
TO ROTATE SPITS IN INCREMENTS
FOR PRODUCT REMOVAL
WHEN DOOR IS OPEN

Press the ON/OFF key.

The ON/OFF indicator light will illuminate.

The display will show the last set holding temperature.

The hold indicator will illuminate.

The rotisserie will begin to preheat to the holding temperature shown in the display.

Press the COOK key.

The COOK and the TIME underscore lights will alternately illuminate.

The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.

The display will indicate the last set cooking time when the TIME underscore light is illuminated.

Cook temperature indicator bar will illuminate for:

COOK TEMPERATURE 1

Press the COOK key again if 2-step cooking is required.

Cook temperature indicator bar will illuminate for:

COOK TEMPERATURE 2

AFTER PRESSING THE COOK KEY:

...to change the displayed temperature, press the up and down arrow key when ...

COOK TEMPERATURE 1

or

COOK TEMPERATURE 2

is illuminated.

Press the TIME key.

The TIME underscore light will illuminate.

The display will indicate the last set cooking time when the TIME underscore light is illuminated.

The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.

Time indicator bar will illuminate for:

TIME 1

Press the TIME key again if 2-step cooking is required.

Time indicator bar will illuminate for:

TIME 2

AFTER PRESSING THE TIME KEY:

...to change the displayed time, press the up and down arrow key when ...

TIME 1

or

TIME 2

is illuminated.

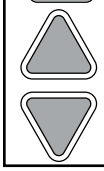
Press the HOLD key.

The HOLD underscore light will illuminate.

The display will indicate the last set holding temperature.

AFTER PRESSING THE HOLD KEY:

Change the holding temperature, by pressing the



up and down arrow key when the HOLD underscore light is illuminated.

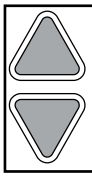
- Product programming can be considered complete after the holding temperature has been set ***or*** additional browning time can be added if desired.
- Automatic holding time will activate when the cooking cycle time has elapsed and the PRODUCT **ready** BAR is illuminated.
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.

ADDITIONAL BROWNING FEATURE:

The control allows the operator to set a specific period of time for additional browning between the end of the COOK TIME and the illumination of the PRODUCT **ready** BAR at the end of the cooking cycle. Browning time is to be added during initial product programming.

AFTER THE HOLDING TEMPERATURE HAS BEEN SET, PRESS THE HOLD KEY AGAIN FOR BROWNING TIME DISPLAY.

The display will indicate **"0"** time.



To add browning time, press the up and down arrow key when "0" time appears in the display.

AVERAGE BROWNING TIME FOR MOST PRODUCTS IS BETWEEN 5 AND 20 MINUTES

- The radiant heat browning feature will only operate if a time period has been set.
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.
- The PRODUCT **ready** BAR will illuminate at the end of the set browning time and the oven temperature will decrease to the set holding temperature in the automatic hold mode.

THE ROTISSERIE WILL CONTINUE TO PREHEAT UNTIL THE COOK TEMPERATURE IS REACHED.

ALWAYS ALLOW THE ROTISSERIE TO PREHEAT TO THE FULL SET COOKING TEMPERATURE

When fully preheated, the **START** key and the **READY INDICATOR** bar will flash and the control will produce an audible signal at regular intervals.

LOAD PRODUCT PRESS START

- The spit motor will begin to rotate.
- The display will alternate between showing the set cook temperature and set cook time.

When the cooking time and any additional set browning time is complete, the PRODUCT ready BAR will illuminate to indicate the end of the cooking function.

▶ ▶ ▶ AUTOMATIC HOLDING TIME WILL ACTIVATE. ◀ ◀ ◀

- **The rotisserie will remain at the set holding temperature up to a period of four (4) hours.**
- **The display will alternate between the set holding temperature and the elapsed holding time since READY.**
- **The rotisserie will shut down after the 4-hour automatic holding time period has elapsed.**

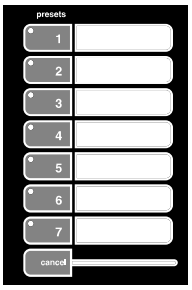
PRESET MENU KEY OPTION:

The Alto-Shaam rotisserie provides the operator with the ability to set as many as seven cooking programs. Each cooking program can be preset to include all cooking and holding functions. Cooking programs are stored and recalled using the PRESET Keys labeled **1 through 7**.

Programming a Cooking Program

With the rotisserie oven in the **"OFF"** position, determine the food product procedure to be programmed. Press and release control ON/OFF key. The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the ON/OFF key. The oven will begin operating in the hold mode. The amber hold indicator will be illuminated and the last set hold temperature will be displayed.

ENTER ALL COOKING AND HOLDING PARAMETERS FOR THE PRODUCT SELECTED AS INSTRUCTED ON THE PREVIOUS PAGE.



Select a number for the programmed product. Press and hold the selected PRESET number key until you hear an audible signal which will occur within approximately 4 seconds. The number key program indicator light will illuminate. The programmed product is now stored in memory on the specific number key selected. Additional programs can be stored in the remaining PRESET Keys if not previously programmed.

NOTE: The last PRESET Key programmed will be the oven cooking run sequence for the next product to be programmed. Settings can be manually changed for the next product and an alternate pre-programmed letter key selected.

To Cook with Preset Menu Keys:

PRESS AND RELEASE CONTROL ON/OFF KEY.

- The control will beep and the green indicator light on the ON/OFF key will illuminate.
- The amber hold indicator will illuminate.
- The oven will begin operating in the hold mode.
- The previously set hold temperature will be displayed.
- The green indicator will illuminate on all programmed PRESET Keys.

PRESS DESIRED PRESET KEY (1 THROUGH 7)

- The Pre-Heat indicator will illuminate.
  - ➥ The rotisserie oven will automatically preheat to the cooking temperature programmed.
- The oven will beep when preheated and the preheat indicator will go out.
- Both the Ready and Start indicator lights will flash.
  - ➥ The set cook temperature will be maintained by the oven and appear in the display while in the ready/start mode.

LOAD THE PREPARED PRODUCT SPITS INSIDE OVEN AND CLOSE THE OVEN DOOR.

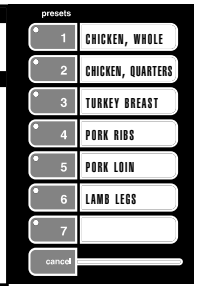
PRESS AND RELEASE

START KEY.

NOTE: The rotisserie will beep 3 times every 25 seconds until the oven is loaded and the START key pressed.

ATTENTION

After programming a specific product into memory on a preset key number, it is suggested the product be identified by inserting a label in the Program Menu Identification Card Slot.



To Erase a Cooking Program

To erase a program, the oven must be in either the power-up hold mode or in the preheat mode. The oven cannot be running a Preset Menu program.

When the oven is in the power-up hold mode or in the preheat mode, press and hold both the CANCEL Key and the appropriate number PRESET Key to be erased. The oven will beep in approximately four seconds and the program's indicator light will go out to indicate the program has been erased.

PRESET MENU LOCK AND UNLOCK

The preset menu keys can be locked at any time in order to prevent inadvertent or accidental setting changes.

To lock the preset keys, press and hold the **UP** ARROW Key. While holding the **UP** Arrow Key, press the **ON/OFF** Key. The rotisserie will beep and the preset lock indicator will illuminate. Release all keys. The rotisserie presets are now locked.

To unlock the preset keys, press and hold the **DOWN** ARROW Key. While holding the **DOWN** Arrow key, press the **ON/OFF** Key. The rotisserie will beep twice and the preset lock indicator will extinguish. Release all keys. The preset keys are now unlocked and ready for programming.

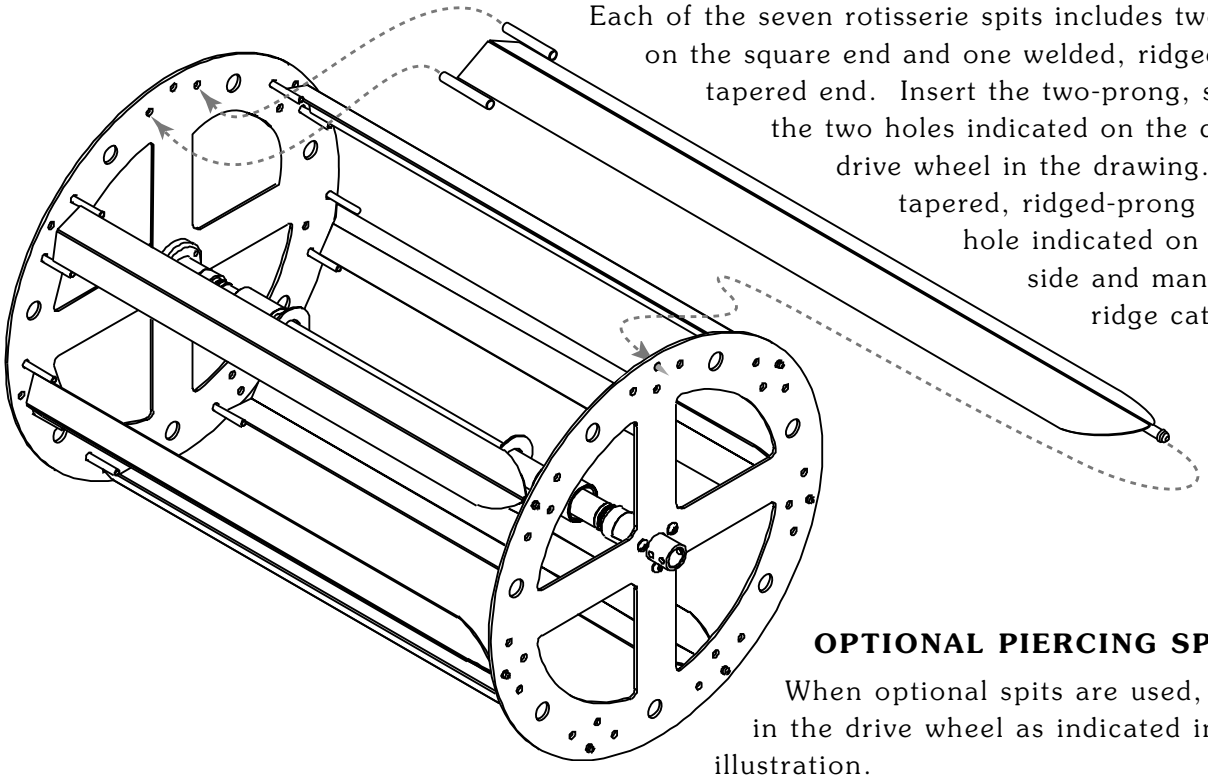
FAHRENHEIT OR CELSIUS SELECTION

With the control OFF, **PRESS AND HOLD** the **UP** arrow key until the required temperature scale appears in the display.

PRODUCT LOADING

STANDARD SPITS

Each of the seven rotisserie spits includes two welded prongs on the square end and one welded, ridged prong on the tapered end. Insert the two-prong, square end into the two holes indicated on the disk assembly drive wheel in the drawing. Insert the tapered, ridged-prong end into the top hole indicated on the opposite side and maneuver until the ridge catches in the hole.

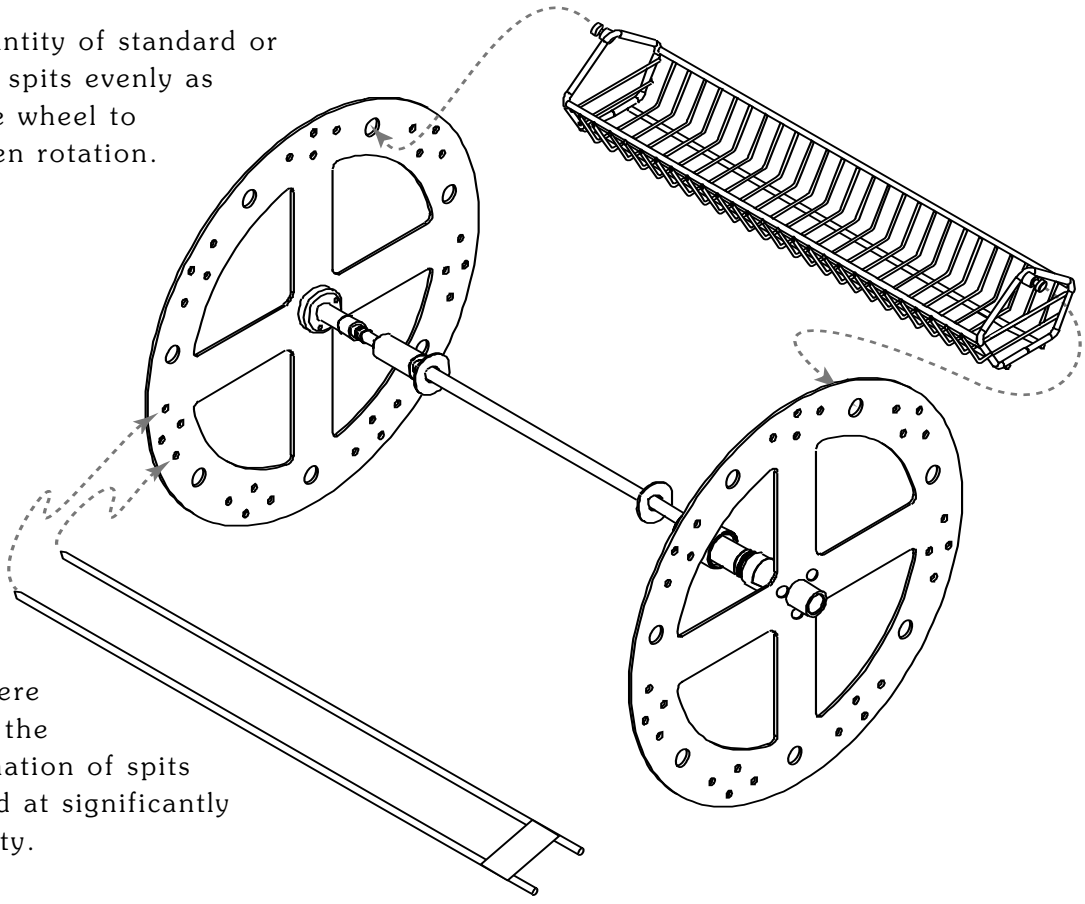


OPTIONAL PIERCING SPITS/BASKETS

When optional spits are used, insert the spits in the drive wheel as indicated in the illustration.

IMPORTANT NOTE:

When using a partial quantity of standard or optional spits, space the spits evenly as possible around the drive wheel to maintain balance and even rotation.

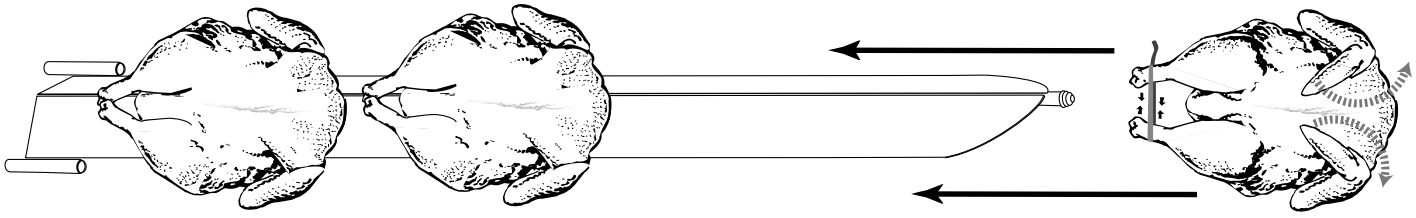


SPECIAL ATTENTION:

A combination of standard, piercing, and basket spits can be used at the same time but **NOT** in every spit insertion position. The use of a spit in every position will interfere with the free rotation of the baskets. Using a combination of spits can only be accomplished at significantly reduced rotisserie capacity.

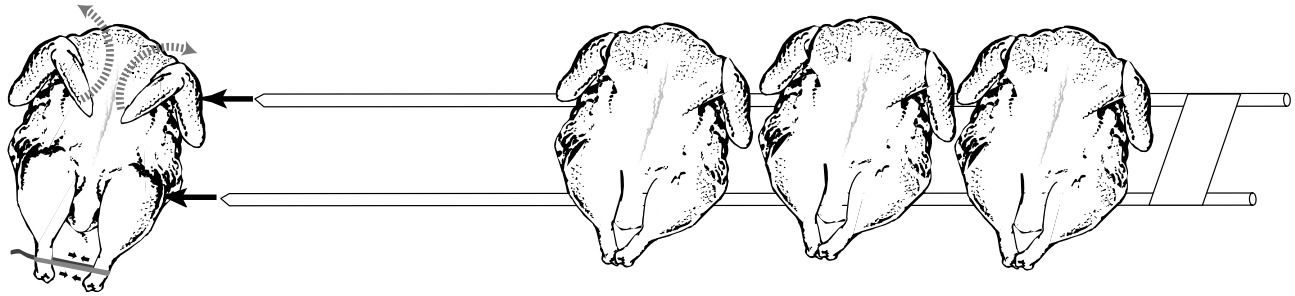
STANDARD SPIT

Insert whole chickens with the legs toward the square end of the spit. Load up to 3, 3-½ lb (1,6 kg) chickens per spit for a total of 21 chickens or 4, 2-½ lb (1,1 kg) chickens for a total of 28 whole chickens.



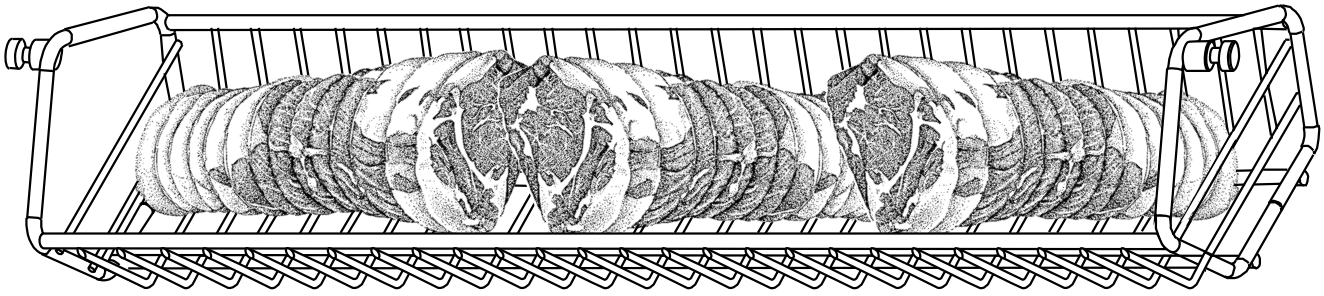
PIERCING SPIT (OPTION)

The optional piercing spit (Item SI-25729) will accommodate 4, 2-½ lb (1,1 kg) to 3-½ lb (1,6 kg) whole chickens per spit.



BASKET SPIT (OPTION)

Basket spits (Item BS-26019 with .50 diameter pin) are useful for irregular size products, denser items, or heavier products that need more support than the piercing spits.



CHICKEN, HALVES OR PIECES (8-PIECE CUT)

CAPACITY: 2-1/2 to 3 lb (1,1 to 1,4 kg)

SUGGESTED SPIT: BASKET

REMOVE PRODUCT IMMEDIATELY WHEN INTERNAL TEMPERATURE IS REACHED

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 1

425°F (218°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2
NOT REQUIRED

Press and set the TIME key.

TIME 1 1

30 MINUTES

Press and set the TIME key for 2-step cooking. **TIME 2** 2

NOT REQUIRED

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again to add BROWNING TIME.

NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT **PRESS START**

FINAL INTERNAL TEMPERATURE

185°F (85°C) ready

USE THE FOLLOWING DIRECTIONS WHEN LONG-TERM HOLDING IN THE ROTISSERIE

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 1

425°F (218°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2
NOT REQUIRED

Press and set the TIME key.

TIME 1 1

20 MINUTES

Press and set the TIME key for 2-step cooking. **TIME 2** 2

NOT REQUIRED

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again to add BROWNING TIME.

NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT **PRESS START**

FINAL INTERNAL TEMPERATURE

185°F (85°C) ready

CHICKEN, WHOLE

CAPACITY: 2-1/2 to 3 lb (1,1 to 1,4 kg)

SUGGESTED SPIT: STANDARD OR PIERCING SPIT

REMOVE PRODUCT IMMEDIATELY WHEN INTERNAL TEMPERATURE IS REACHED

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

400°F (204°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2
425°F (218°C)

Press and set the TIME key.
TIME 1 1

35 MINUTES

Press and set the TIME key for 2-step cooking. **TIME 2** 2

15 MINUTES

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again to add BROWNING TIME.

5 MINUTES

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

185°F (85°C) ready

USE THE FOLLOWING DIRECTIONS WHEN LONG-TERM HOLDING IN THE ROTISSERIE

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

375°F (190°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2
425°F (218°C)

Press and set the TIME key.
TIME 1 1

20 MINUTES

Press and set the TIME key for 2-step cooking. **TIME 2** 2

20 MINUTES

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again to add BROWNING TIME.

5 MINUTES

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

185°F (85°C) ready

TURKEY BREAST

CAPACITY: 5-1/2 lb (2,5 kg)

TOTAL: 8 TURKEY BREASTS

SUGGESTED SPIT:: BASKET

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

250°F (121°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2
400°F (204°C)

Press and set the TIME key.
TIME 1 1

1-1/2 HOURS

Press and set the TIME key for 2-step cooking. **TIME 2** 2

15 MINUTES

Press and set the HOLD key.

165°F (74°C)

Press the HOLD key again to add BROWNING TIME.

NONE: NOT REQUIRED

WHEN PREHEATED: LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

180°F (82°C) ready

PORK RIBS

CAPACITY: 2-3/4 DOWN

TOTAL: 2 FULL SLABS PER BASKET

SUGGESTED SPIT: BASKET

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

250°F (121°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2
375°F (191°C)

Press and set the TIME key.
TIME 1 1

40 MINUTES

Press and set the TIME key for 2-step cooking. **TIME 2** 2

5 MINUTES

Press and set the HOLD key.

150°F (66°C)

Press the HOLD key again to add BROWNING TIME.

15 MINUTES

WHEN PREHEATED: LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

160° TO 170°F (71° TO 77°C) ready

PORK LOIN, BONELESS

CAPACITY: **5 to 7 lb (2,3 to 3,2 kg)** AVERAGE WEIGHT

TOTAL: **1 TO 2** PORK LOINS PER BASKET

SUGGESTED SPIT:: BASKET

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

250°F (121°C)

Press and set the COOK key for 2-step cooking.
COOK TEMPERATURE 2 2
350°F (177°C)

Press and set the TIME key.
TIME 1 1

1 HOURS

Press and set the TIME key for 2-step cooking. **TIME 2** 2

15 MINUTES

Press the HOLD key.

160°F (71°C)

Press the HOLD key again to add BROWNING TIME.

NONE: NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

155° to 165°F (68° to 74°C) ready

LAMB LEG, BONELESS

CAPACITY: **8 to 11 lb (4 to 5 kg)**

TOTAL: **60 lb (27 kg) maximum**

SUGGESTED SPIT: PIERCING

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

250°F (121°C)

Press and set the COOK key for 2-step cooking.
COOK TEMPERATURE 2 2
350°F (177°C)

Press and set the TIME key.
TIME 1 1

1-1/2 HOURS

Press and set the TIME key for 2-step cooking. **TIME 2** 2

15 MINUTES

Press the HOLD key.

150°F (66°C) MEDIUM DONENESS

Press the HOLD key again to add BROWNING TIME.

NONE: NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

145° TO 150°F (63° TO 66°C) ready

Under normal operating conditions, this oven will provide you with long and trouble-free service. The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

There is no preventative maintenance required, however, the following guidelines will maximize the potential life and trouble-free operation of this oven.

MAKE CERTAIN THE ROTISSERIE IS DISCONNECTED FROM THE ELECTRICAL POWER SOURCE BEFORE CLEANING.

CAUTION

AT NO TIME SHOULD THE OVEN BE WASHED DOWN, FLOODED WITH WATER OR LIQUID SOLUTION. DO NOT USE WATER JET TO CLEAN. NEVER STEAM CLEAN. SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

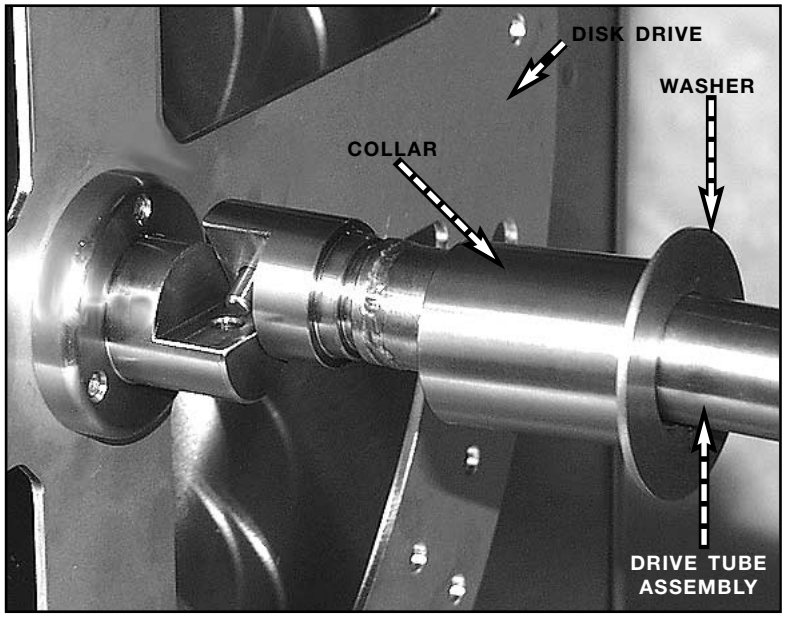
CAUTION

CLEAN THE ROTISSERIE OVEN DAILY

CAUTION: Allow the rotisserie to cool before cleaning to avoid the possibility of burns.

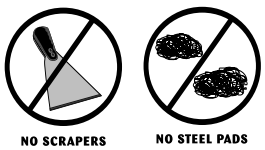
HOT SURFACES

1. Press the electrical power switch to the "OFF" position.
2. Allow rotisserie surfaces to cool.
3. Disconnect the rotisserie from the electrical power source.
4. Remove all detachable items such as spits and grease deflection trays. Drain grease from the drip pan and remove the drip pan from the oven when draining is complete.



5. Remove rotisserie drive assembly from the interior of the oven.
   a. Supporting the central drive tube assembly, slide the metal washer and the collar on both sides of the drive tube toward the center of the tube to disengage.
   b. Remove the disk drive wheels by pulling each directly toward the center of the oven compartment.
6. Wash all detached items separately in a ware washing area or sink. Do not use abrasive or corrosive cleaners. Only hot, soapy water is required for the optional Teflon® coated items.
7. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
8. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
9. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes. After 10 minutes, remove soil with a plastic scouring pad.

   NOTE: *Avoid the use of abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. To protect metal finish on stainless steel, never use hydrochloric acid (muriatic acid) on stainless steel.*



10. Rinse surfaces thoroughly by wiping with sponge and clean, warm water.

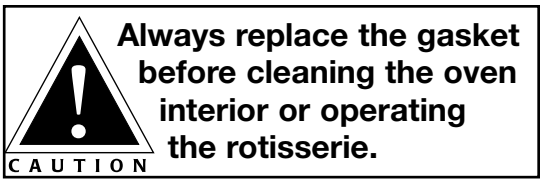
11. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave door open until interior is completely dry. Always replace all removable parts including drip pan and grease deflection trays before operating.
12. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.
13. Wipe control panel and door handle(s) thoroughly since these areas harbor food debris and bacteria. Dry the control panel dry with a clean, soft cloth.
14. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel. For optional color coated exterior surfaces, wipe with a damp cloth or sponge and wipe dry with a clean cloth.
15. Clean glass doors with a standard, commercial glass cleaner.

ALWAYS FOLLOW APPROPRIATE STATE OR LOCAL HEALTH (HYGIENE) REGULATIONS REGARDING ALL APPLICABLE CLEANING AND SANITATION REQUIREMENTS FOR FOOD SERVICE EQUIPMENT.

DAILY GASKET CLEANING

It is important to prolong the life of the oven gasket by cleaning this item on a daily basis. The acids and related compounds found in fat, particularly chicken fat, will weaken the composition of the gasket unless cleaned on a daily basis.

Routine cleaning will help protect the composition of the gasket from deterioration caused by acidic foods. After allowing the oven to cool, remove pull-out gasket and wash in hot, soapy water. **Do not** place gasket in the dishwasher.



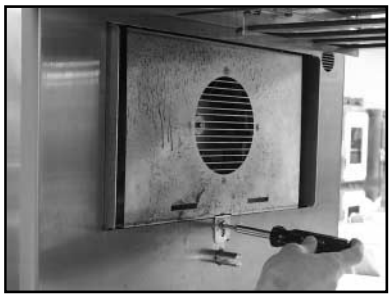
CLEAN CONVECTION FAN BOX

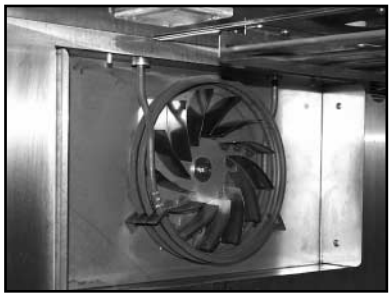
Remove the screw or thumbscrew holding the convection fan panel unto the inside of the cooking chamber. Using a commercial degreaser spray the back and front and allow the degreaser to soften the grease for 10 minutes. Using a plastic scouring pad, scrub any hard deposits and rinse with hot water.

Using a damp sponge and a plastic scouring pad if needed, wipe out any grease deposits that may be built up on the area surrounding the convection element and fan blade, taking care not to bend the element or the blade. A degreaser may be sprayed in this area to help dissolve any grease deposits that may be built up, but only a damp cloth or sponge can be used to remove the dissolved grease.

Reinstall fan panel and tighten screw or thumbscrew finger tight.

UNIT MAY BE RUN AFTER CLEANING FOR 30-40 MINUTES TO AID IN DRYING, ALTHOUGH THERE MAY BE SOME SMOKING, WHICH IS NORMAL.





CHECK OVERALL CONDITION OF THE ROTISSERIE ONCE A MONTH

Check for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.

TROUBLESHOOTING

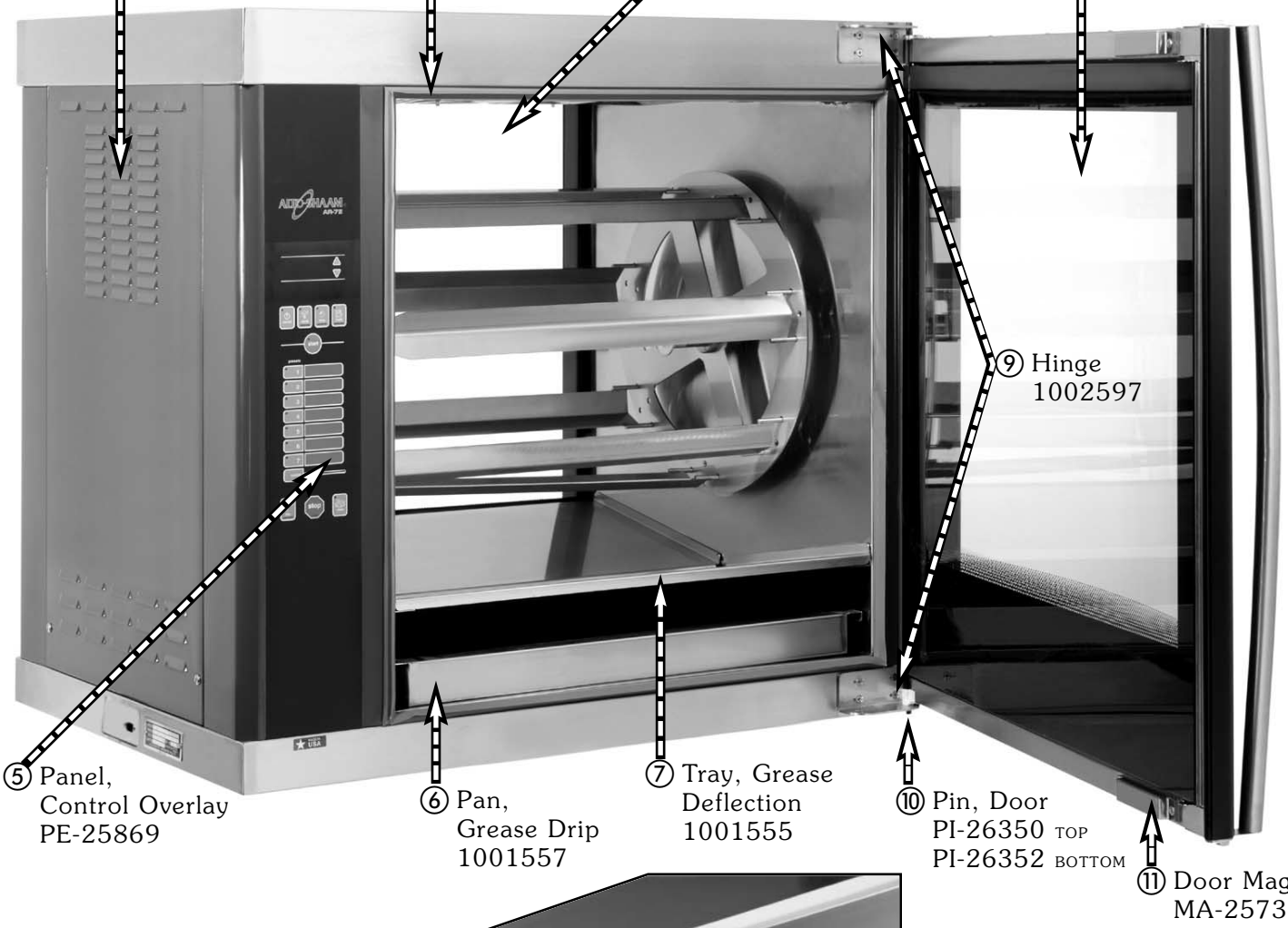
ERROR CODE	DESCRIPTION/RESULTS	POSSIBLE CAUSE SERVICE REQUIRED
E-10 **E-11**	**Air Sensor Fault (shorted)** **Air Sensor Fault (open)** *Inoperative Oven*	Air sensor defective? **AIR SENSOR TEST** Test air sensor by placing sensor in ice water bath. Use an ohm meter set on the ohm scale. The reading should be 100 ohms resistance. The sensor must be replaced if the reading is more than 2 ohms higher or lower.
E-30	**Under Temperature** *Oven will shut down*	Door gasket need replacement? Preheating procedure skipped? Oven overloaded or frozen product used? Defective air sensor or probe?
E-31	**Over Temperature** *Oven will shut down*	Defective air sensor? **AIR SENSOR TEST** Test air sensor by placing sensor in ice water bath. Use an ohm meter set on the ohm scale. The reading should be 100 ohms resistance. The sensor must be replaced if the reading is more than 2 ohms higher or lower.
E-60	**Real Time Clock Error** *Inoperative Oven*	Control must be replaced.
E-70	**Configuration Connector Error** *Inoperative Oven*	Check control connections for loose wires. If none, control must be replaced.
E-78 **E-79**	**Voltage Low** **Voltage High** *Inoperative Oven*	If 208-240 VAC voltage is below 190 VAC. Correct. If 208-240 VAC, voltage is over 250 VAC. Correct.
E-80 **E-82** **E-84** **E-86**	**EEPROM - Function Data Error** **EEPROM - Calibration Data Error** **EEPROM - Unit ID Error** **EEPROM - Preset Data Error** *Inoperative Oven*	Replace control.

CAUTION

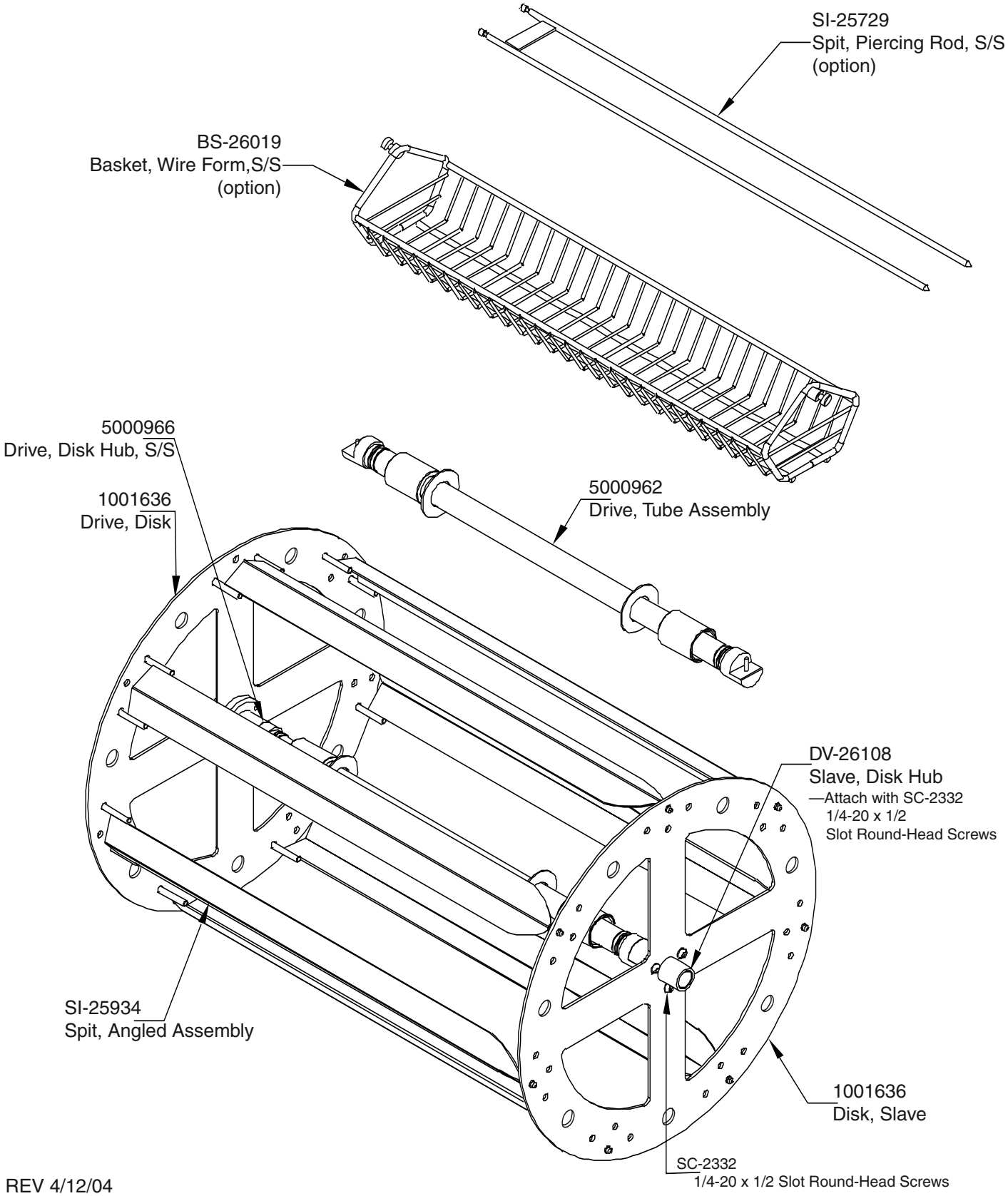
DISCONNECT ELECTRICAL POWER TO THE ROTISSERIE BEFORE SERVICING.

LOCK-OUT OR POST BREAKER PANEL UNTIL SERVICE WORK HAS BEEN COMPLETED.

FULL ASSEMBLY SERVICE VIEW



SERVICE VIEW 1:

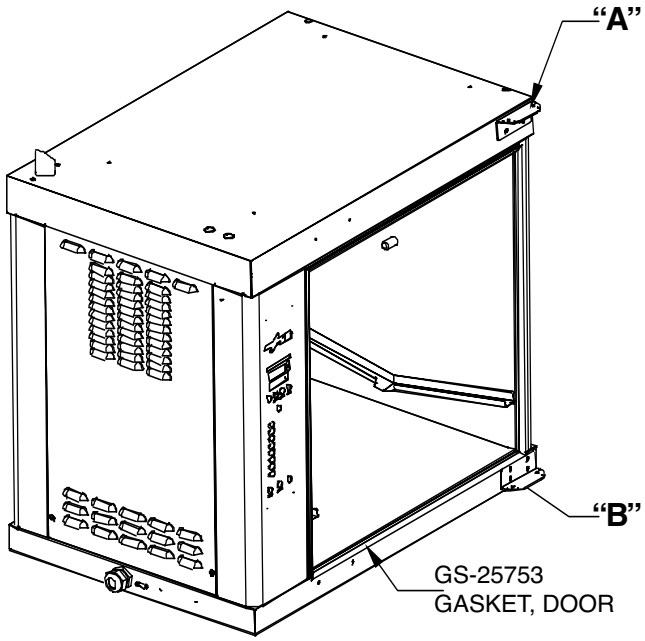


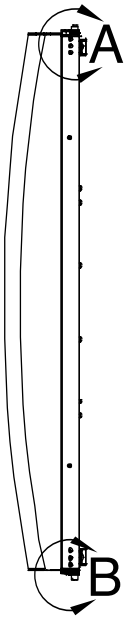
REV 4/12/04

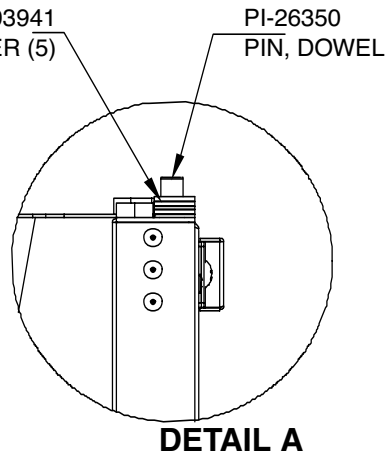
SERVICE VIEW 2: SINGLE PANE GLASS DOOR

CAUTION

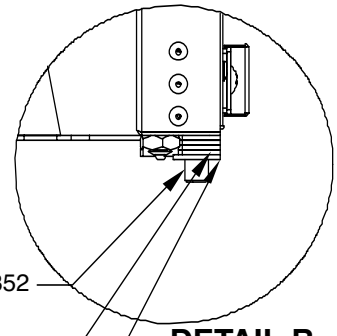
WARNING:
DO NOT ATTEMPT TO REMOVE THE DOOR WITHOUT ASSISTANCE. THE DOOR IS EXTREMELY HEAVY, WILL BE DAMAGED IF DROPPED, AND MAY CAUSE SERIOUS INJURY.







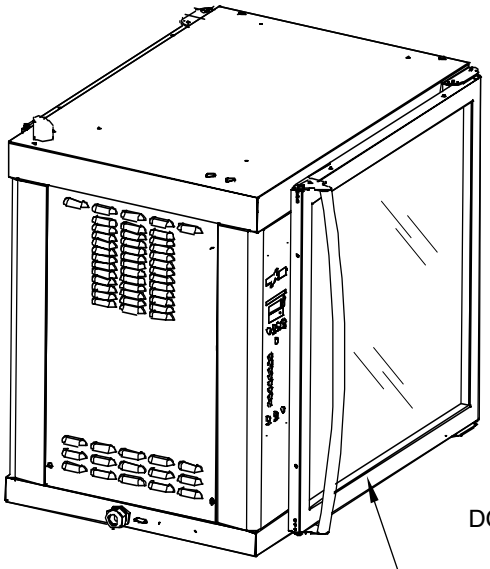
DETAIL A

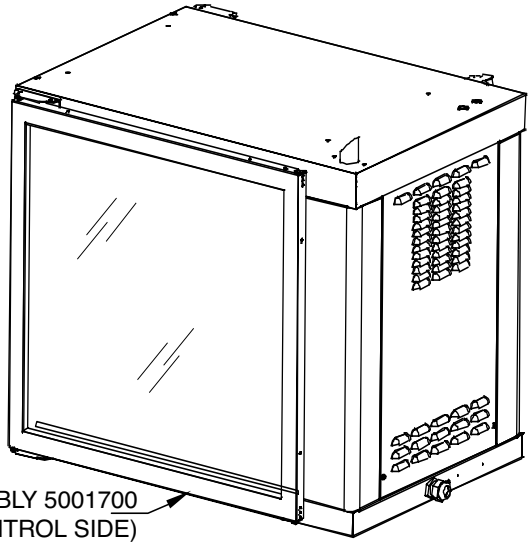


PIN, DOWEL: PI-26352
SPACER: 1002143 (5)
SPACER: WS-22298

DETAIL B

DOOR REPLACEMENT:
STEP 1: REMOVE SCREWS FROM BRACKET "A" ABOVE.
STEP 2: ASSEMBLE DOOR ON UNIT WITH SPACERS AS SHOWN.
STEP 3: MAKE CERTAIN DOOR IS ALIGNED AND RETIGHTEN SCREWS.





DOOR ASSEMBLY 5001700
(NON CONTROL SIDE)

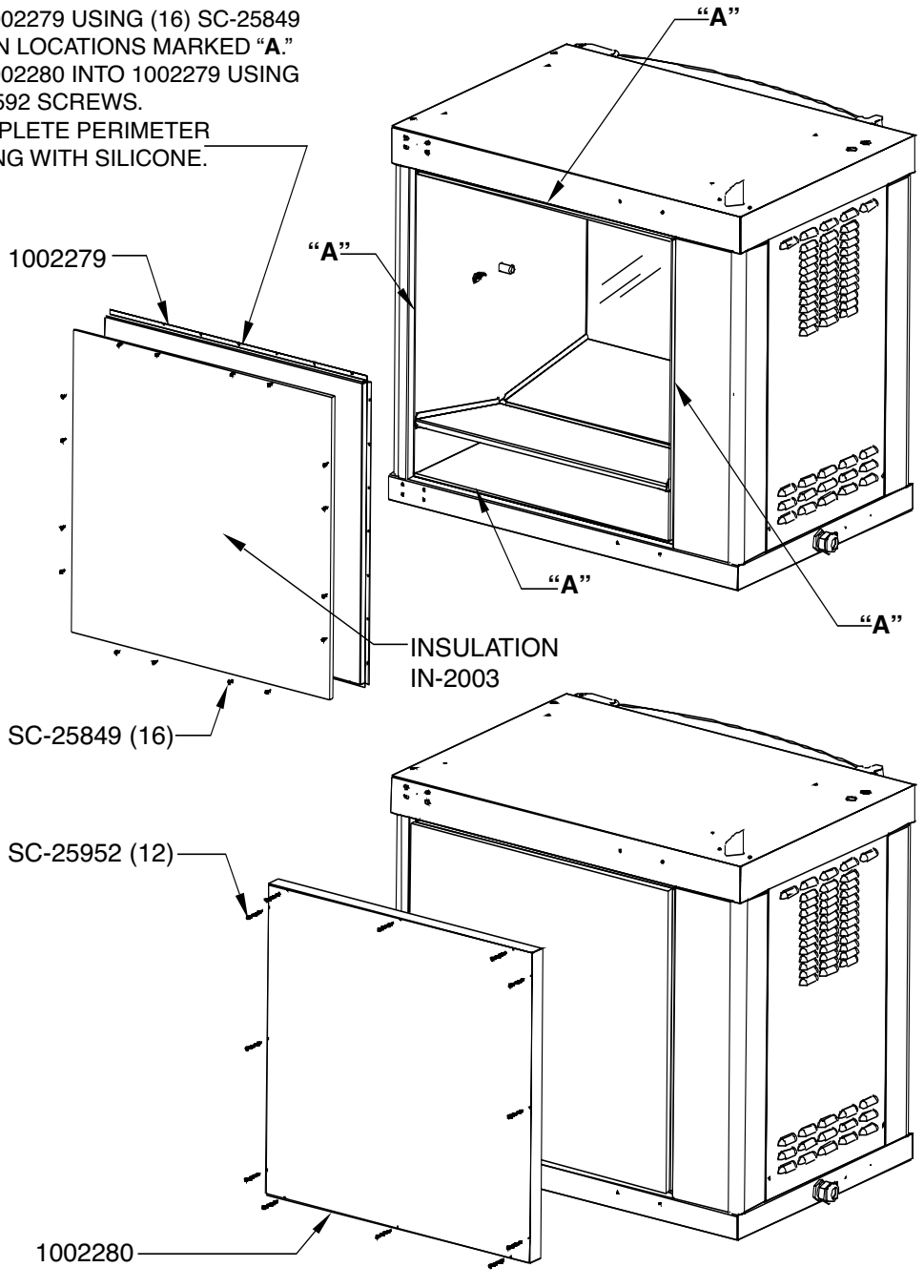
DOOR ASSEMBLY 5001699
(CONTROL SIDE)

SERVICE VIEW 3: STAINLESS STEEL BACK PANEL OPTION

NOTE:
TO INSTALL A SOLID STAINLESS STEEL BACK PANEL, REMOVE GASKET AND ALL SCREWS ON INSTALLATION SIDE.

INSTRUCTIONS:

1. INSTALL 1002279 USING (16) SC-25849 SCREWS IN LOCATIONS MARKED "**A**."
2. INSTALL 1002280 INTO 1002279 USING (12) SC-29592 SCREWS.
3. SEAL COMPLETE PERIMETER OF OPENING WITH SILICONE.



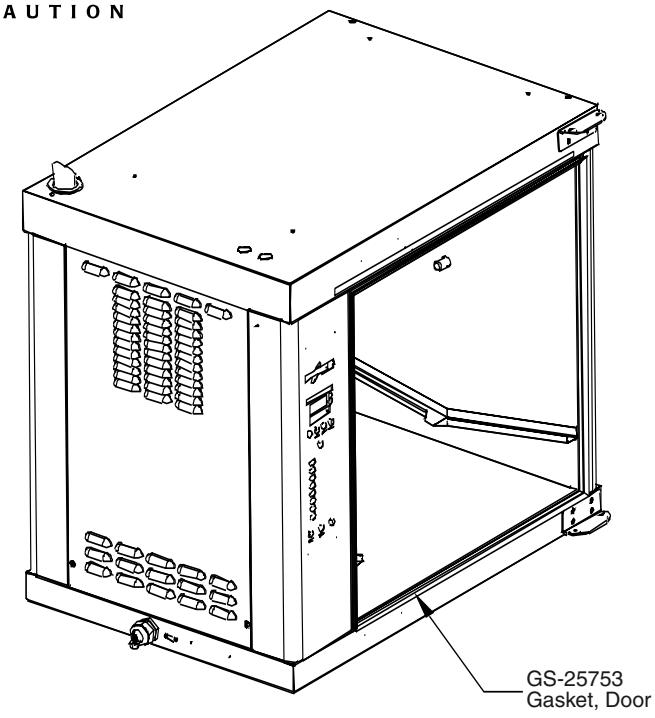
REV. 12/8/03

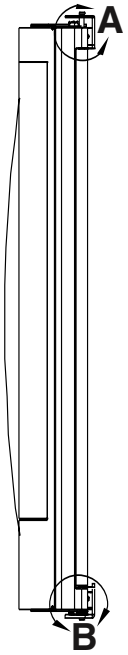
SERVICE VIEW 4: DOUBLE PANE GLASS DOOR OPTION

CAUTION

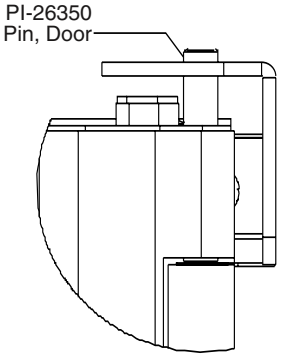
WARNING:

DO NOT ATTEMPT TO REMOVE THE DOOR WITHOUT ASSISTANCE. THE DOOR IS EXTREMELY HEAVY, WILL BE DAMAGED IF DROPPED, AND MAY CAUSE SERIOUS INJURY

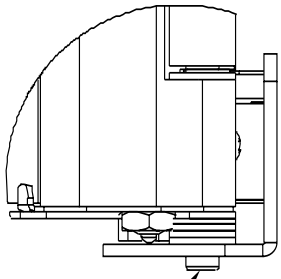




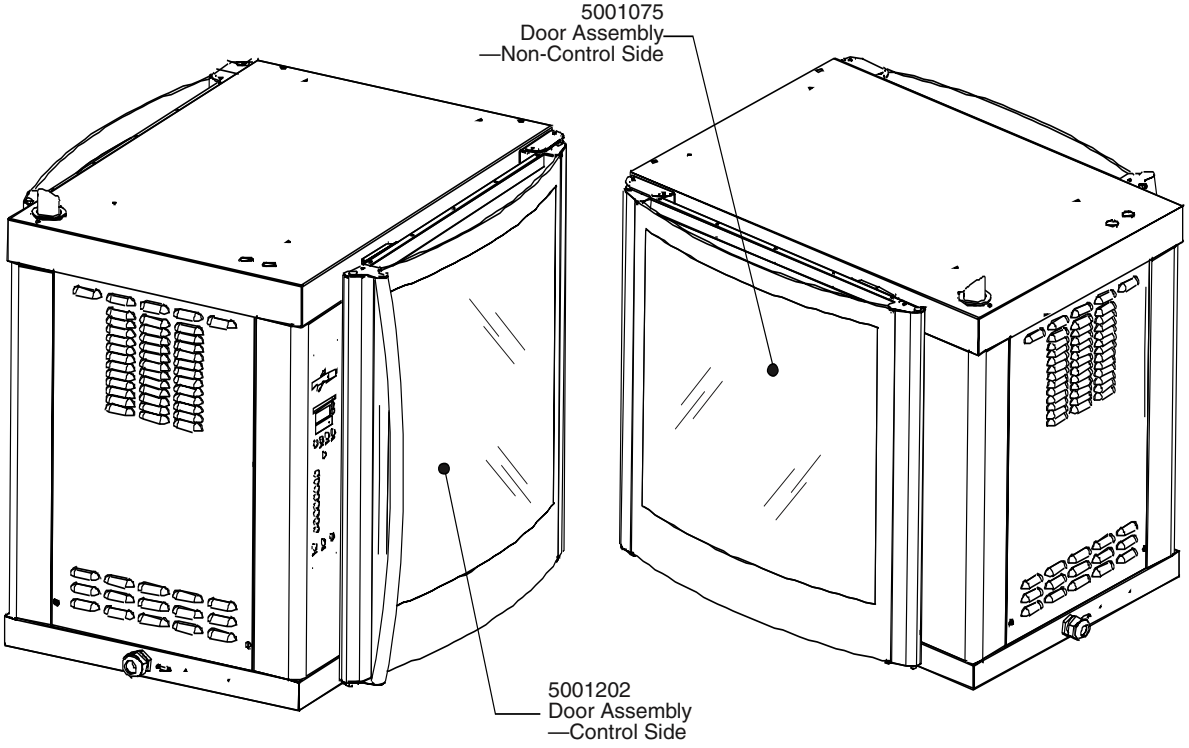
SIDE VIEW DOOR



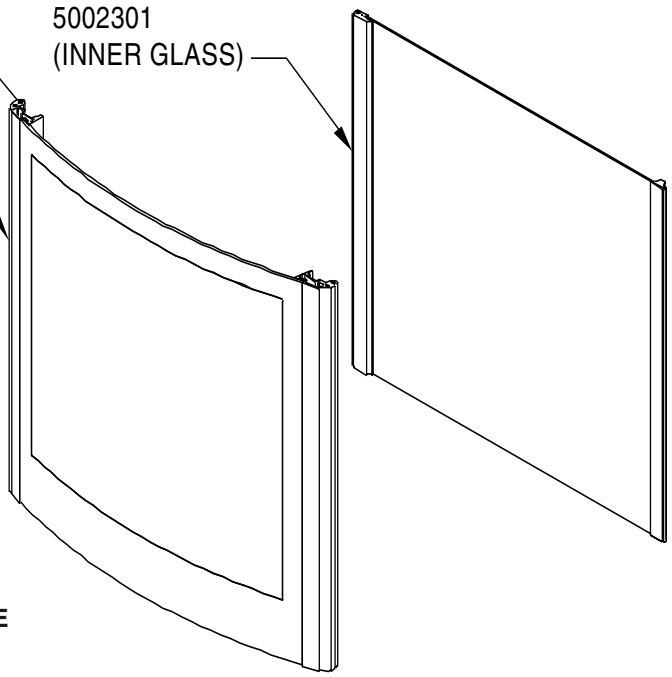
DETAIL A



DETAIL B



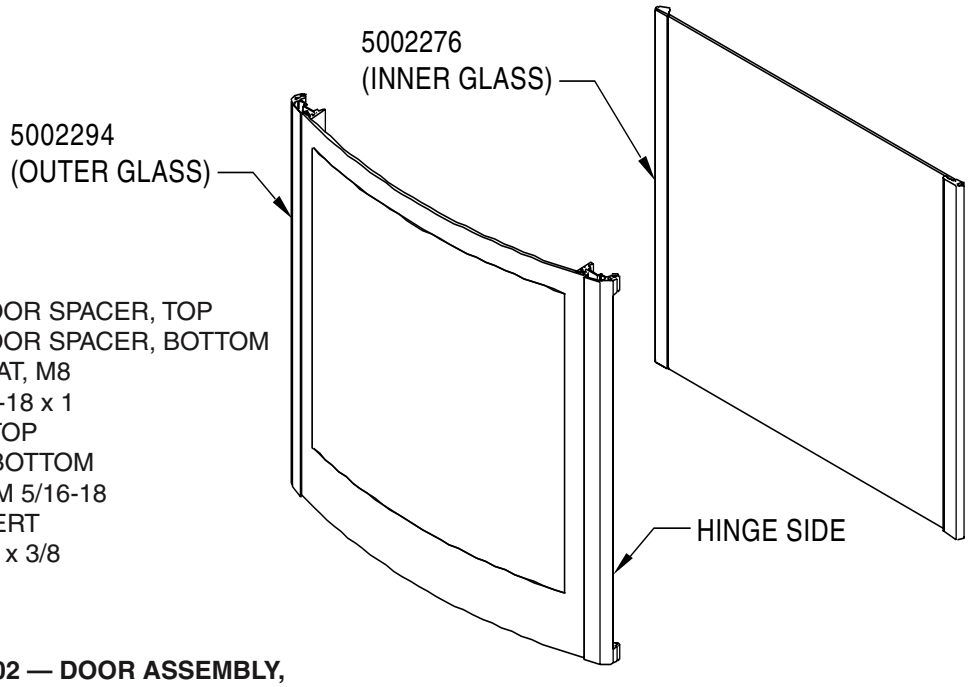
SERVICE VIEW 4A: DOUBLE PANE GLASS DOOR OPTION



FASTNERS REQUIRED

(1)	1003941	WASHER, DOOR SPACER, TOP
(1)	1002143	WASHER, DOOR SPACER, BOTTOM
(1)	WS-22298	WASHER, FLAT, M8
(3)	SC-2191	SCREW, 5/16-18 x 1
(1)	PI-26350	PIN, DOOR, TOP
(1)	PI-26352	PIN, DOOR, BOTTOM
(1)	NU-25897	NUT, HEX JAM 5/16-18
(1)	SC-25781	SCREW, INSERT
(6)	SC-22378	SCREW, 8-32 x 3/8

5001075 — DOOR ASSEMBLY, NON-CONTROL SIDE



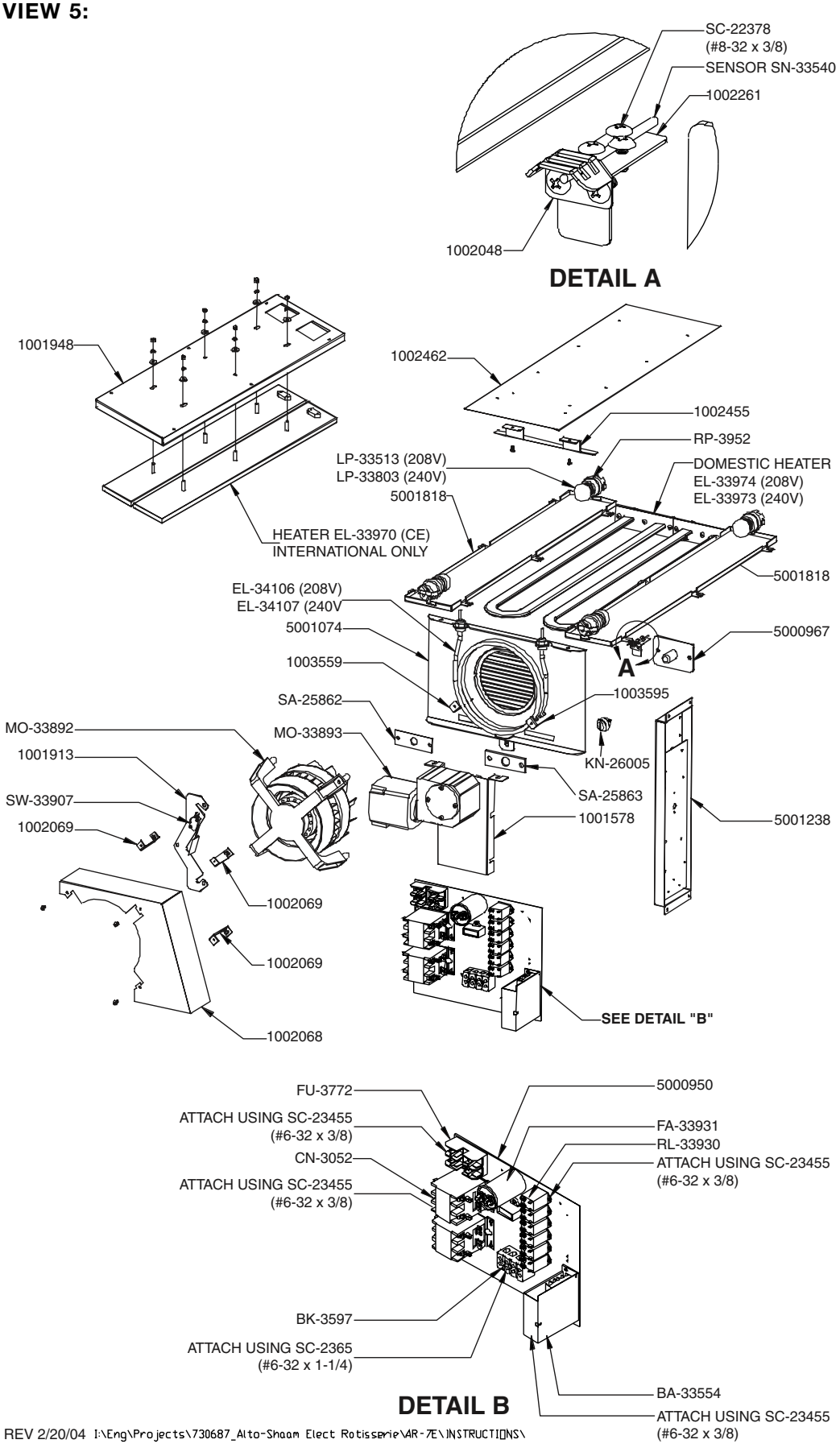
FASTNERS REQUIRED

(1)	1003941	WASHER, DOOR SPACER, TOP
(1)	1002143	WASHER, DOOR SPACER, BOTTOM
(1)	WS-22298	WASHER, FLAT, M8
(3)	SC-2191	SCREW, 5/16-18 x 1
(1)	PI-26350	PIN, DOOR, TOP
(1)	PI-26352	PIN, DOOR, BOTTOM
(1)	NU-25897	NUT, HEX JAM 5/16-18
(1)	SC-25781	SCREW, INSERT
(6)	SC-22378	SCREW, 8-32 x 3/8

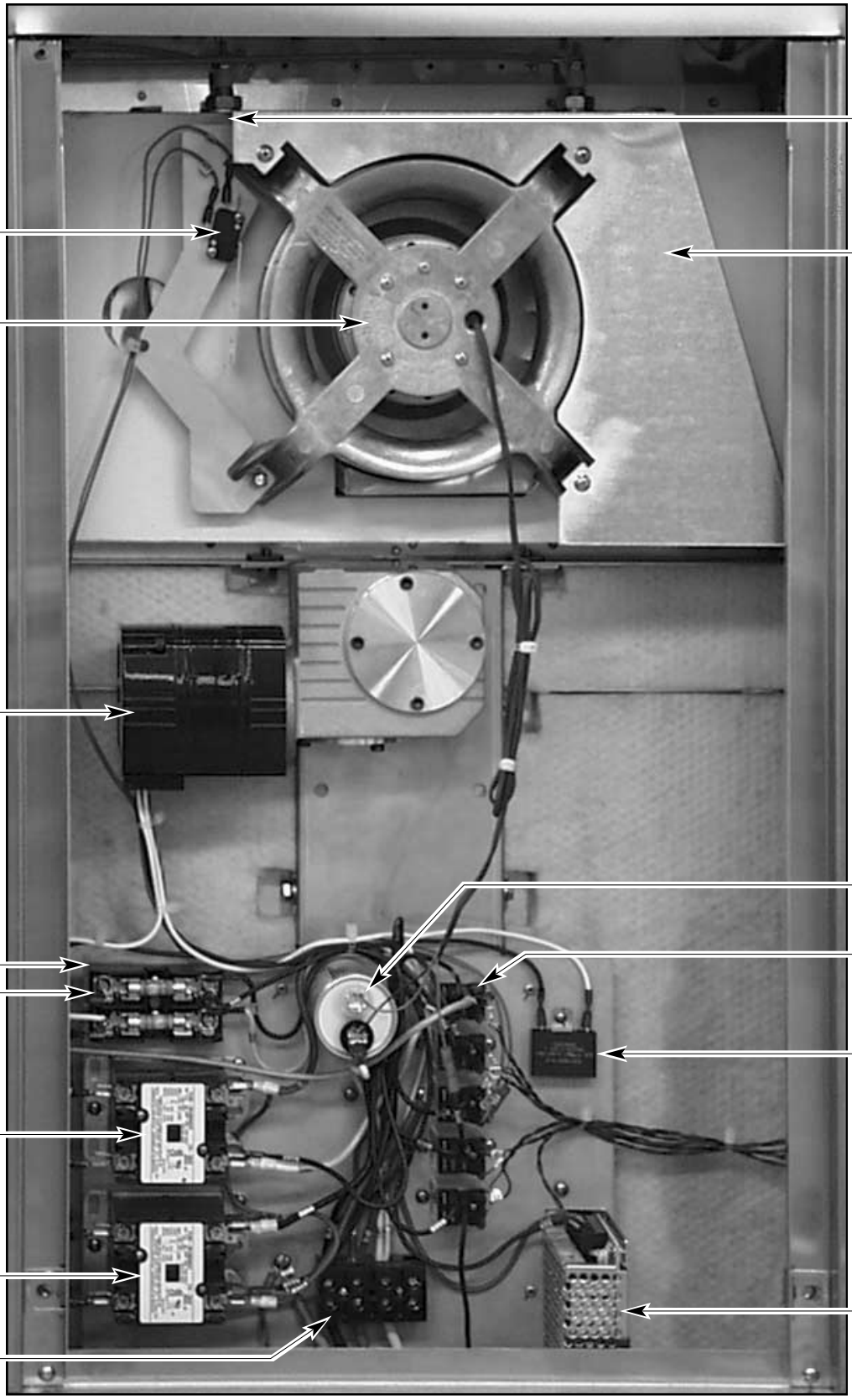
5001202 — DOOR ASSEMBLY, CONTROL SIDE

REV 3/05

SERVICE VIEW 5:



REV 2/20/04 I:\Eng\Projects\730687_Alto-Shaam Elect Rotisserie\AR-7E\INSTRUCTIONS\


EL-33974, 208V
EL-33973, 240V
EL-33970
INTERNATIONAL ONLY
SW-33907
1002068
MO-33892
MO-33893
FA-33930
FUSE HOLDER
FU-3772
RL-33930
FU-3775 FUSE
MOTOR CAPACITOR
INCLUDED WITH
MO-33993
CN-3052
CN-3052
BA-33554
BK-3597

AR-7E ROTISSERIE • SERVICE PARTS

PART DESCRIPTION	PART NO.
FULL ASSEMBLY SERVICE VIEW	
① PANEL, CONTROL SIDE ACCESS	1001585
② GASKET, DOOR	GS-25753
③ DOOR ASSEMBLY, NON-CONTROL SIDE	5001075
④ DOOR ASSEMBLY, CONTROL SIDE	5001202
⑤ PANEL, CONTROL OVERLAY	PE-25869
⑥ PAN, GREASE DRIP	1001557
⑦ TRAY, GREASE DEFLECTION	1001555
⑨ DOOR HINGE, CONTROL SIDE	1002597
DOOR HINGE, NON-CONTROL SIDE (NOT SHOWN)	1002596
⑩ PIN, DOOR, TOP	PI-26350
PIN, DOOR BOTTOM	PI-26352
⑪ DOOR MAGNET	MA-25734
⑫ LAMP COVER	5001818
⑬ LAMP COVER SCREW	SC-26029
⑭ RADIANT HEATERS	SEE SERVICE VIEW 5
SERVICE VIEW 1:	
BASKET, STAINLESS STEEL WIRE (OPTION)	BS-26019
DRIVE, DISK	1001636
DRIVE, DISK SLAVE	1001636
DRIVE, DISK HUB, STAINLESS STEEL	DV-25713
DRIVE SLAVE, DISK HUB, STAINLESS STEEL	DV-26108
DRIVE SLAVE BRACKET WITH BEARING (NOT SHOWN)	5000967
DRIVE, TUBE ASSEMBLY	5000962
SCREW, ROUND HEAD SLOT 1/4-20 x 1/2	SC-2332
SPIT, ANGLED	SI-25934
SPIT, PIERCING (OPTION)	SI-25729
SERVICE VIEW 2 AND 3:	
DOOR ASSEMBLY, CONTROL SIDE	5001699
DOOR ASSEMBLY, NON-CONTROL SIDE	5001700
DOOR PIN, 5/16" x 3" DOWEL, TOP	PI-26350
DOOR PIN, 5/16" x 3" DOWEL, BOTTOM	PI-26352
GASKET, DOOR	GS-25753
INSULATION, FIBERGLASS, 1/2" x 24" x 48"	IN-2003
PANEL, INTERIOR STAINLESS STEEL BACK	1002279
PANEL, EXTERIOR STAINLESS STEEL BACK	1002280
SCREW, HEX CAP, 5/16-18 x 1"	SC-2191
SCREW, INSERT WITH SPRING LOADED BALL	SC-25781
SCREW, NC PHIL TRUSS, 8-32 x 3/8"	SC-22378
WASHER, DOOR SPACER, TOP	1003941
WASHER, DOOR SPACER, BOTTOM	1002143
WASHER, FLAT [*CT, M8]	WS-22298
SERVICE VIEW 4 AND 4A:	
DOOR ASSEMBLY, CONTROL SIDE	5001202
DOOR ASSEMBLY, NON-CONTROL SIDE	5001075
DOOR PIN, TOP	PI-26350
DOOR PIN, BOTTOM	PI-26352
GASKET, DOOR	GS-25753
GLASS, INNER, CONTROL SIDE	5002276
GLASS, INNER, NON-CONTROL SIDE	5002301
GLASS, OUTER, CONTROL SIDE	5002294
GLASS, OUTER, NON-CONTROL SIDE	5002295
NUT, HEX JAM, 5/16-18	NU-25897
SCREW, HEX CAP, 5/16-18 x 1"	SC-2191
SCREW, INSERT WITH SPRING LOADED BALL	SC-25781
SCREW, NC PHIL TRUSS, 8-32 x 3/8"	SC-22378
WASHER, DOOR SPACER	1003941
WASHER, DOOR SPACER, BOTTOM	1002143
WASHER, FLAT [*CT, M8]	WS-22298

PART DESCRIPTION	PART NO.
SERVICE VIEW 5:	
AIR DUCT	1002068
AIR DUCT MOUNTING BRACKET	1002069
BEARING BRACKET ASSEMBLY	5000967
BLOWER COVER	5001074
BOARD, POWER SUPPLY, 12V DC, SWITCH	BA-33554
CONTACTOR, 208/240V, 3 POLE 25 AMP (2)	CN-3052
ELECTRICAL COMPONENT ASSEMBLY	5000950
ELEMENT, AIR HEAT, 5000 W	EL-34106
ELEMENT, AIR HEAT, 240V, 5500W	EL-34107
ELEMENT BRACKET, AIR HEAT	1003559
ELEMENT BRACKET, AIR HEAT	1003595
FAN, BLOWER MOTOR CAPACITOR, 4 UF	FA-33931
FUSEHOLDER, 15A, CLASS G	FU-3772
HEATER, CE (INTERNATIONAL ONLY)	EL-33970
HEATER, 208V	EL-33974
HEATER, 240V	EL-33973
HEATER BAR BRACKET	1002455
HEATER COVER, RADIANT	1001948
LAMP, 250V-60W	LP-33803
LAMP BULB, TUBULAR, 240V, 150W, CLEAR (4)	LP-33513
LAMP COVER	5001818
LAMP RECEPTACLE	RP-3952
MOTOR BLOWER SEAL, TEFLON®	SA-25862
MOTOR BRACKET	1001578
MOTOR, CONVECTION FAN, 220-240V	MO-33892
MOTOR DRIVE, 230V, AC	MO-33893
MOTOR DRIVE SEAL, TEFLON®	SA-25863
PLATE, HEATER MOUNTING	1002462
RELAY, POWER	RL-33930
SCREW, CONVECTION COVER	KN-26005
SCREW, NC PHIL TRUSS, 8-32-32-3/8	SC-22378
SCREW, #6-32 x 3/8	SC-23455
SCREW, #6-32 x 1-1/4	SC-2365
SENSOR, AMBIENT TEMPERATURE	SN-33540
SENSOR CLIP	1002261
SENSOR GUARD	1002048
SWITCH, FAN SAIL	SW-33907
SWITCH BRACKET, FAN SAIL	1001913
TERMINAL BLOCK	BK-3597
ELECTRIC/ELECTRONIC:	
CONTROL ASSEMBLY, ELECTRIC	5001238
CONTROL BEEPER	BP-3567
CONNECTOR	CR-33763
CONNECTOR	CR-33761
CONNECTOR	CR-33717
CONNECTOR	CR-33719
RESISTOR, MOV, SURGE PROTECTOR	RS-3578
TERMINAL BLOCK	BK-3597
SWITCH, DOOR	SW-33906

UNPACKING and SET-UP

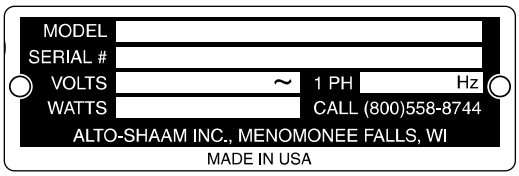
The Alto-Shaam Ventless Hood has been thoroughly tested and inspected to ensure only the highest quality unit is provided. When you receive your hood, check for any possible shipping damage and report it at once to the delivering carrier.

Save all the information and instructions packed inside the carton. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

NOTE: All claims for warranty must include the full model number and serial number of the hood.

ELECTRICAL

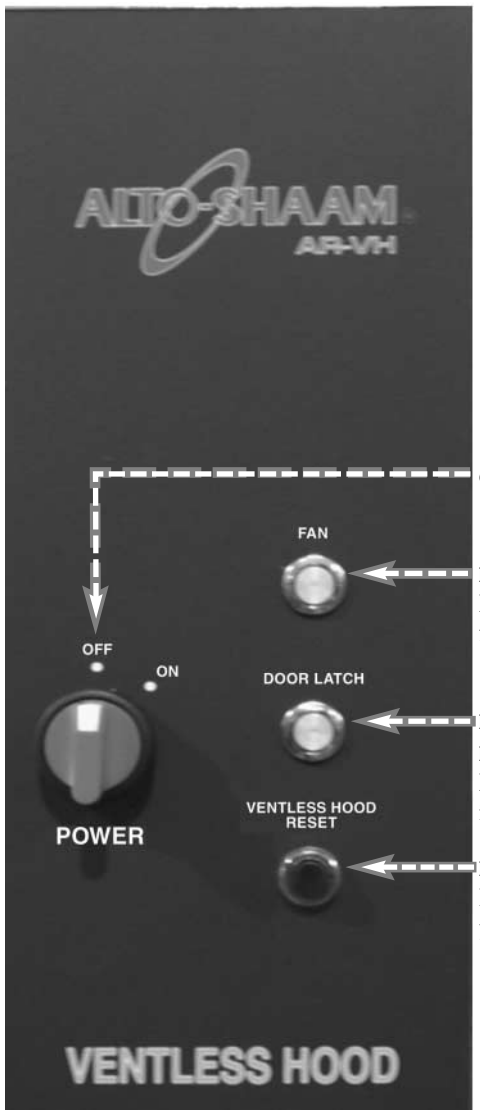
1. An identification tag is permanently mounted on the back of the ventless hood.
2. The interconnect cord from the ventless hood to the rotisserie oven provides full power connection.



HOOD OPERATION

The Ventless Hood is factory installed directly on the top of the Alto-Shaam® Rotisserie oven. The hood is designed to vent clean air back into the kitchen, filtering vapors and grease. A high-power fan draws fumes and steam into the hood intake and out the top surface exhaust vent. Fumes and vapors are circulated through filters draining the condensation through a drain into the rotisserie drip pan. An activated charcoal filter cleans the air before venting it out the top of the hood.

Turn the ventless hood ON before operating the rotisserie oven. There are a number of safety features incorporated into the operation of the hood which are directly related to the interaction of hood function and the operation of the rotisserie oven.



VENTLESS HOOD CONTROL

ON/OFF SWITCH

FAN INDICATOR LIGHT
Illuminates when fan is running.

DOOR LATCH INDICATOR LIGHT
Illuminates when latch is engaged.

RESET BUTTON
Press after correction of any problem with hood or oven.

VENTLESS HOOD INTERLOCK SWITCHES

— CHARCOAL FILTER SWITCH
GREASE FILTER SWITCH:
Prevents both hood and oven operation if any filter is not in place or is improperly installed.

— FAN PRESSURE SWITCH: Prevents rotisserie oven operation if hood fan is not operating or if the filters are more than 25% blocked.

TIMED LATCHING MECHANISM

— In order to evacuate grease-laden air and steam from the oven interior, this mechanism briefly prevents the operator from fully opening the rotisserie oven door. The mechanism automatically disengages at the end of a pre-set time allowing full door extension.
(NOT AVAILABLE ON 230VAC HOODS)

RESET SWITCH

— The Reset has to be used if the rotisserie oven is turned on before the hood or if the hood was opened. It resets the pressure switch circuit and provides power to the rotisserie control circuit. This switch must also be used to reset hood controls after any problem with the filters, or the improper latching of the ventless hood door. See illustrations on following pages of this manual.

HOOD CLEANING & MAINTENANCE

To ensure optimum performance from the ventless hood, it is important to establish and maintain a regular cleaning and maintenance schedule. Use of the cleaning and maintenance reminder form located in this manual is highly recommended.

Access to the internal components, safety switches, filters, etc., are gained by turning the single fastener on the exterior top of the hood and opening the door. A metal grease filter and charcoal filter are located immediately inside the hood access door.

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

NOTE: Never use hydrochloric acid (muriatic acid) on stainless steel.

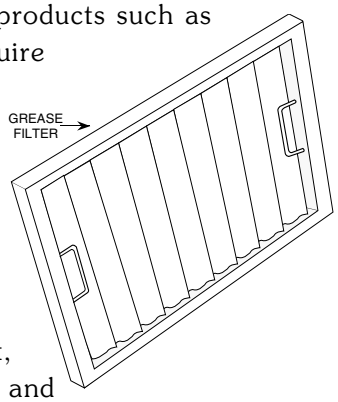
CHARCOAL FILTER

The charcoal (odor and pollution control filter) is located immediately inside the hood access door. The charcoal filter should be inspected for contaminants on a regular basis. Replacement must be made at a minimum of three-month intervals — more often if heavy contaminants are visible or if the filter no longer controls odors. To remove the filter, grasp on both ends and pull out from either side of the hood.

WHEN REPLACING THE FILTER, MAKE CERTAIN THE AIR FLOW ARROW POINTS LEFT ← TOWARD THE HOOD FAN. MAKE CERTAIN THE FILTER IS REPLACED IN THE FOUR-SIDED METAL FRAME PROVIDED WITH THE HOOD.

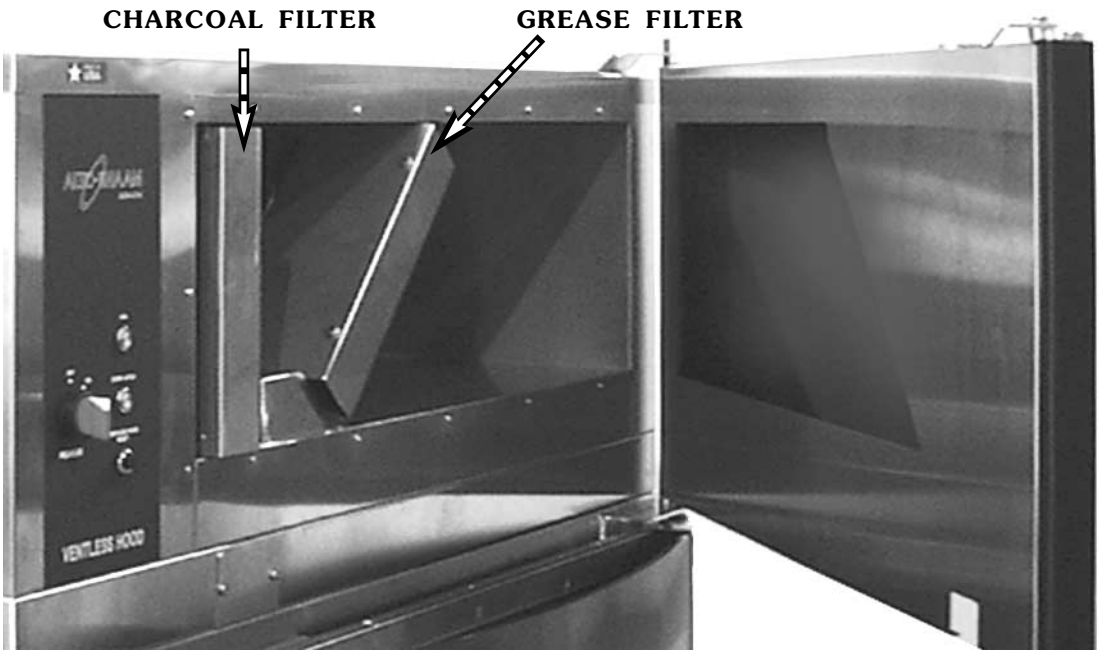
GREASE FILTERS & METAL HOUSING (PLENUM)

The metal grease filter is located immediately inside the hood. Cleaning frequency should be based on oven usage. Grease-laden products such as red meat, poultry, etc., require cleaning frequency of at least once a week.



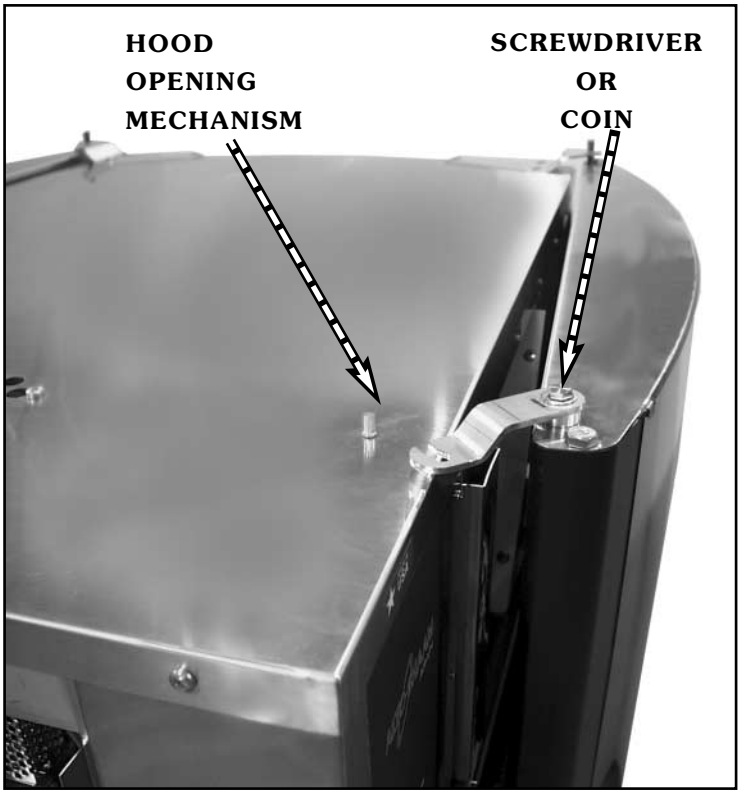
Remove the grease filter by pulling it straight out of the housing from either side. Place the filter in the dishwasher or wash separately by placing in hot, soapy water until all grease and particles have been removed. Rinse thoroughly. Allow the filter to air dry before reinstalling.

Clean the interior metal housing (plenum) with a damp cloth and any good commercial detergent or grease solvent at the recommended strength. Avoid the use of abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. Use a degreasing agent if necessary.



CAUTION

THE EDGES INSIDE THE HOOD HOUSING CAN BE SHARP. USE CAUTION WHEN REMOVING OR REPLACING FILTERS.



Use a screwdriver or a coin and turn the hood opening mechanism counter-clockwise to open, clockwise to close and lock in place.

ATTENTION

HOOD AND ROTISSERIE WILL NOT OPERATE UNLESS FILTERS ARE IN PLACE.

Replacement filters are available from Alto-Shaam or can be found through a local source.

—CHARCOAL FILTERS

SIZE: 8-1/2" x 20" x 2"

(216mm x 508mm x 51mm)

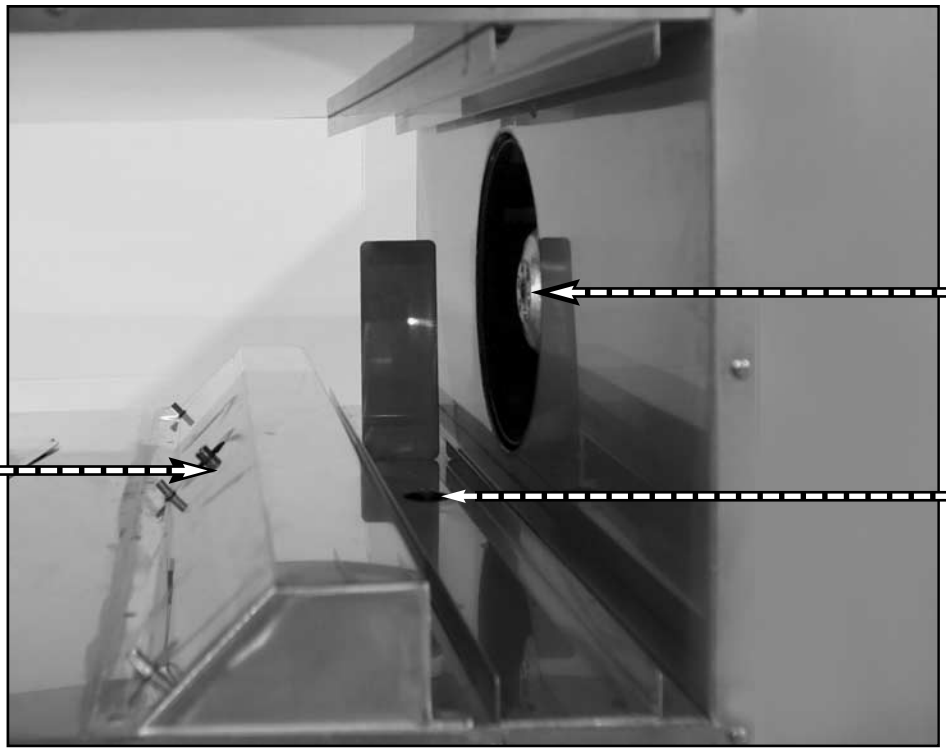
—GREASE FILTERS

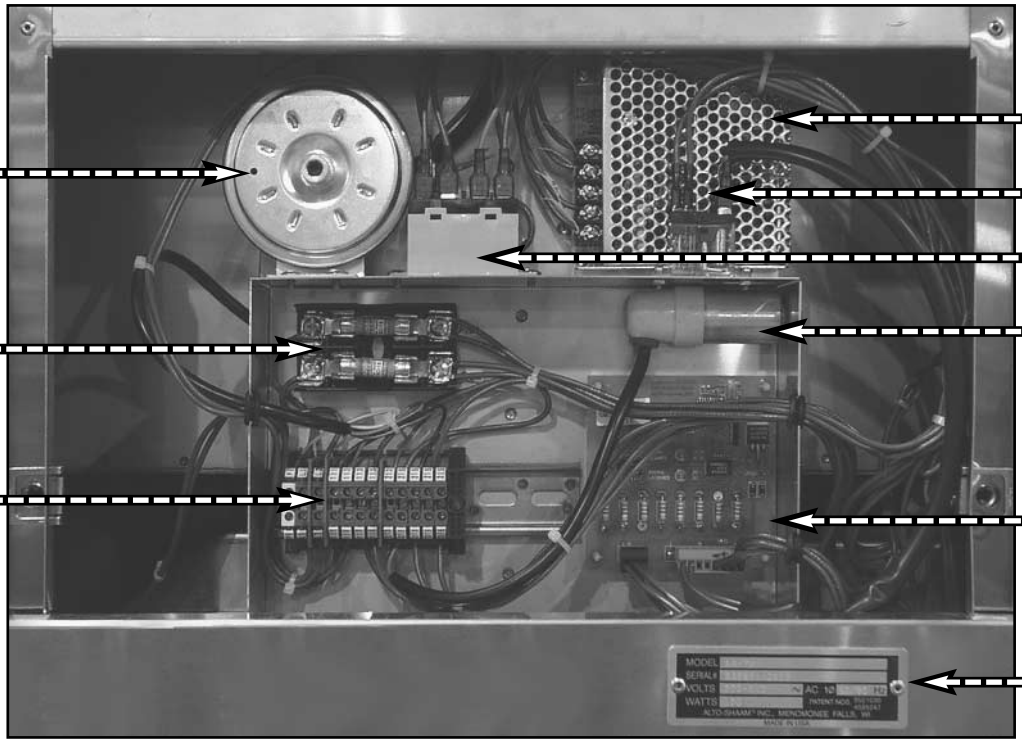
SIZE: 10" x 20" x 2-1/4"

(354mm x 508mm x 57,2mm)

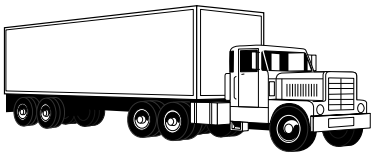
VENTLESS HOOD SERVICE

SERVICE PARTS	
MODEL	
REPLACEMENT FILTERS	
Grease	FI-25867
Charcoal	FI-25866
Charcoal Filter Frame	1002118/1002117
Grease Filter Frame	1002120/1002119
Fan Motor	FA-3716
Fan Capacitor	FA-33440
Fuse	FU-3775
Fuseholder	FU-3772
Door Hinge Pin	PI-25844
Hood Control/Timer	BA-33909
Power Supply	BA-33828
Relay, 240V	RL-33831
Relay, Power	RL-33493
Solenoid	SE-33615
Switch, Power	SW-33101
Switch, Pressure	SW-33538
Switch, Reset	SW-33495
Switch, Safety, Filters	SW-33148


FAN MOTOR
FA-3716
GREASE FILTER SWITCH
SW-33148
CHARCOAL FILTER SWITCH
SW-33148


PRESSURE SWITCH
SW-33538
FUSE FU-3775
FUSE HOLDER
FU-3772
TERMINAL BLOCK
TM-3778
POWER SUPPLY
BA-33828
RELAY, 240V
RL-33831
POWER RELAY
RL-33493
FAN CAPACITOR
FA-33440
HOOD CONTROL
BA-33909
IDENTIFICATION PLATE

TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.

2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.

3. Note all damage to packages directly on the carrier's delivery receipt.

4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.

5. If the driver refuses to allow inspection, write the following on the delivery receipt:
   Driver refuses to allow inspection of containers for visible damage.

6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.

7. Save any packages and packing material for further inspection by the carrier.

8. Promptly file a written claim with the carrier and attach ***copies*** of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO-SHAAM® LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

This warranty does not apply to:

1. Calibration
2. Replacement of light bulbs and/or the replacement of deli display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Warranty effective October 1, 1991

Record the model and serial numbers of the unit for easy reference. Always refer to both model and serial numbers in your correspondence regarding the unit.

Model: _____

Serial Number: _____

Purchased From: _____

Date Installed: _____ Voltage: _____

COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

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